



CLUB RESTAURANT EVENING MENU

TO START

Mixed Olives (Ve, GF) 4

Bread, Olive Oil, Balsamic
Vinegar (Ve, DF) 4.5

½ Pint Shell-on Prawns (DFA,
GFA)
granary bread, butter 5

Soup of the Day (V, GFA)
warm granary bread 7.5

Fish Platter (DF, GFA)
shell on prawns, blanch bait,
pickled cockles, smoked mackerel,
smoked salmon,
granary bread, salad 15

Greek Salad with King Prawns
(GF, DFA)
feta cheese, oregano & garlic
vinaigrette 10

Ham Hock Hash (DF, GF)
homemade piccalilli, fried egg,
parsley oil 9.5

Mini Fishcakes (DF)
garlic & saffron mayonnaise,
pickled fennel salad 9.5

Heritage Tomato & Mozzarella
Salad (V, GF)
rocket pesto, capers, basil 10

IN THE MIDDLE

Grilled 8oz Sirloin Steak (GF,
DFA)
peppercorn sauce, flat mushroom,
grilled tomato, skin-on fries 28

Chicken Schnitzel
crushed new potatoes, tenderstem
broccoli, salsa verde, parmesan
cream sauce 21

Adnam's Beer Battered
Haddock (GFA, DF)
chips, garden peas 14/20

RNSYC Fish Pie (GF)
cream sauce, cheddar cheese,
mashed potato, greens 21

Sausage & Mash
peas, onion gravy 17

Tagliatelle (V)
roasted red pepper sauce, olives,
caperberries. basil, chilli oil 19

SIDES 4

Chips (Ve, GF, DF)
Skin-on Fries (Ve, GF, DF)
New Potatoes (Ve, GF, DF)
Seasonal Vegetables (Ve, GF, DF)
Greek Side Salad (V, GF)
Heritage Tomato Side Salad
(Ve, GF, DF)

DAILY SPECIALS & HOMEMADE DESSERTS

Available on our Blackboard

WINES BY THE GLASS

Prosecco (20cl btl) 9.50

White 175ml

Picpoul de Pinet 8.75
*Domaine de le Majone,
Languedoc, France*

Pinot Grigio 5.10
Ornato, Terre Siciliane, Italy

Chardonnay 6.75
Willowglen, Australia

Sauvignon Blanc 7.60
*Otuwhero Estate Marlborough,
New Zealand*

Rosé
Pinot Grigio Rose 5.10
Ornato, Terre Siciliane, Italy

Red

Shiraz 5.95
Willowglen, Australia

Merlot 5.85
MG, Central Valley

Côtes-du-Rhône 6.70
Vieilles Vignes, France

250ml glasses also available

FOOD ALLERGIES AND INTOLERANCES

please inform a member of staff if you have any food allergies or intolerances
or if you require more information regarding the ingredients of the food we serve.

menu items labelled as DFA or GFA can be adapted

DF(A) = Dairy Free (Available) GF(A) = Gluten Free (Available)

V = Vegetarian Ve = Vegan

