



CLUB RESTAURANT LUNCH MENU

STARTERS AND LIGHT BITES

Mixed Olives (Ve, GF)	4
Bread, Olive Oil, Balsamic Vinegar (Ve, DF)	4.5
½ Pint Shell-on Prawns (DF, GF) <i>granary bread, butter</i>	5
Soup of the Day (V, GFA) <i>warm granary bread</i>	7.5

Fish Platter (DF, GFA) <i>shell on prawns, blanch bait, pickled cockles, smoked mackerel, smoked salmon, granary bread, salad</i>	15
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Greek Salad with King Prawns (GF, DFA) <i>feta cheese, oregano & garlic vinaigrette</i>	10
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Ham Hock Hash (DF, GF) <i>homemade piccalilli, fried egg, parsley oil</i>	9.5
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Mini Fishcakes (DF) <i>garlic & saffron mayonnaise, pickled fennel salad</i>	9.5
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Heritage Tomato & Mozzarella Salad (V, GF) <i>rocket pesto, capers, basil</i>	10
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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

MAIN COURSES

Chicken Schnitzel <i>crushed new potatoes, tenderstem broccoli, salsa verde, parmesan cream sauce</i>	21
Adnam's Beer Battered Haddock (GFA, DF) <i>chips, garden peas</i>	14/20
Scampi (DF) <i>chips, garden peas</i>	16.5
RNSYC Fish Pie (GF) <i>cream sauce, cheddar cheese, mashed potato, greens</i>	21
Sausage & Mash <i>peas, onion gravy</i>	17
Tagliatelle (V, DF) <i>roasted red pepper sauce, olives, caperberries. basil, chilli oil</i>	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 & DESSERTS

Available on our
Blackboard

JUST VISITING?

Join as a Club Member and receive fantastic benefits including two free nights' accommodation at the Club each year, discounts on food, drinks, mooring and fuel and the benefit of reciprocal arrangements with Clubs in Britain and around the World.

SANDWICHES

served on farmhouse or granary bread with salad & crisps

BLT (GFA, DFA) <i>bacon, lettuce, tomato</i>	10
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Royal Greenland Prawns (GFA, DFA) <i>marie rose sauce</i>	11
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Smoked Salmon (GFA) <i>pickled cucumber, crème fraiche</i>	10
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Ham & Mature Cheddar Cheese (GFA) <i>homemade chutney</i>	10
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Open Smoked Mackerel <i>focaccia, sour cream, watercress, caper berries</i>	11
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Open Goats Cheese (V) <i>focaccia, homemade tomato chutney, rocket pesto</i>	11
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<i>Upgrade to salad and chips</i>	+2
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OMELETTES 12.5

served with chips & side salad

Choice of: ham, cheese, tomato, mushroom or prawn.

