



THE NAVAL CLUB

Starters

Roasted Swede & Apple Soup

Granary Croutons £7.50

Maple Glazed Suffolk Quail

Sweetcorn Pannacotta, Savoury Granola £10.50

Classic Farmhouse Game Terrine

Pickled Wild Mushrooms, Hazelnuts, Salad, Toasted Sourdough £11.50

Citrus Cured Gravadlax

Blackened Cucumber, Lemon & Vodka Gel £9.50

Salt Baked Celeriac

Apple Butter, Sea Purslane, Toasted Hazelnuts £8.50

Main Course

Assiette of Pork, Gloucester Old Spot Fillet and Belly

Devils on horseback, Peach Chutney £17.50

Roast Highland Grouse

Braised Red Cabbage, Celeriac Purée, Foie Gras Pithivier £22.00

Monkfish Tail with Blackened Spices

Cracked Wheat, & Lightly Spiced Mussels Cream £19.00

Roast Stone Bass

Rosti Potato, Glazed Salsify, Wild Mushroom & Beurre Rouge £17.50

Sweet Potato Gnocchi Wild Mushrooms

Mushroom & Ginger Broth, Bok Choy 16.75

Additional Sides

Mixed Salad

Mashed Potatoes

Tender Stem Broccoli with Shallot Butter

Skinny Fries

£3.50 each



THE NAVAL CLUB

Club Classics

Home Cured and Smoked Fish Platter

Cured Gravavlax, Herring, Anchovies, Mackerel Rilette, Cabbage Slaw, Prawns £17.00

Fish and Chips

Triple Cooked Chips, Tartare Sauce, Pea Purée £16.00

28 Day Aged Sirloin

Triple Cooked Chips, Tender Stem Broccoli with Shallot Butter
(Béarnaise Sauce, Peppercorn Sauce or Stilton Blue Cheese Sauce) £20.00

Pan-fried Calves' Liver

Mash Potato, Foie Gras, Red Wine and Onion Gravy £20.00

Beef Bourguignon Pie

Tender Stem Broccoli £17.50

Desserts

Honey Roast Fig, Meyer Lemon & Thyme Sponge

Olive Oil Anglaise & Mascarpone £7.50

Buttermilk Pie

Spiced Pumpkin Chantilly, Cranberry Gel £7.50

Orange Posset

Chocolate Jelly, Crème Chantilly £7.50

Peanut Butter Cheesecake

Raspberry Gel & Gingerbread £7.50

Selection of Ice Creams & Sorbets

Selection of English Cheeses

Chutney, Grapes, Biscuits

Food Allergies and Intolerances:

Before you order your food please speak to our staff if you want to know about our ingredients