



THE NAVAL CLUB

Starters

Caramelised Jerusalem Artichoke Soup

Pear and Granola £7.50

Lamb Sweetbread Tartan

Crushed Swede & Carrot, Spiced Red Onion Chutney, Mignonette Pepper Jus £9.50

Pan Seared Orkney Scallops

Hazelnut Crust, Bacon Jam & Roasted Butternut Squash £10.50

Wakame Pickled Mackerel,

Cucumber & Wakame Seaweed Tartare, Caramelized Apple Purée, Miso Dressing £9.00

Roast Cauliflower in Goat's Butter

Yeasted Cauliflower Purée, Golden Raisins & Caperberries £8.50

Main Course

Roast Ballentine of Rabbit

Braised Endive, Grit Soufflé, Carrot & Cumin Sauce £19.50

Braised Breast of Veal

Herb Gnocchi, Beetroot, Wild Garlic & Whole Grain Mustard Cream £18.50

Poached Halibut

Spinach Purée, Chardonnay Vinegar Jelly, Pomme Pye £17.50

Wild Mushroom Tortellini

Truffle Mushroom Purée, Pecorino & Basil £14.95

Additional Sides

Mixed Salad

Mashed Potatoes

Green Beans

French Fries

£3.50 each



THE NAVAL CLUB

Club Classics

Home Cured and Smoked Fish Platter £16.00

Smoked Salmon, Roll Mop, Marinated Anchovies, Citrus Cured Salmon,
Prawns, Marinated Cabbage Slaw

Fish and Chips

Triple Cooked Chips, Tartare Sauce, Pea Purée £15.50

28 Day Aged Ribeye

Grilled Mushroom, Tomato, Watercress, Café du Paris Butter, Pommes Allumette £22.50

Mussels Marinière and French Fries £16.50

Lancashire Hot Pot £15.95

Desserts

Tonka Bean Pannacotta, Poached Rhubarb and Honeycomb £7.50

Salted Caramel Tart, Praline Cream £7.50

Iced Cranachan Parfait, Honeycomb & Raspberry Gel £7.50

Savarin, Pistachio Chantilly and Blood Orange £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