



Sample Menu – Winter 2025

Main Course £26
Two Courses £35
Three Courses £44

Starters

Mushroom Velouté with Tarragon & Toasted Pumpkin Seeds (v)
Smoked Duck Breast, Glazed Pineapple with a Soy & Ginger Dressing
Warm Stilton & Broccoli Quiche with Celery & Dried Grapes

Main Dishes

Roast Leg of Black Faced Lamb with a Shallot & Thyme Gravy
Creamy Beef Curry, Steamed Basmati Rice, Poppadom & Condiments
Roast Cod Fillet with Braised Red Cabbage & a Rosemary Cream Sauce
Pan-Fried Pork Cutlet with a Calvados & Mushroom Sauce

Potato & Vegetable of the Day

Herb Roast New Potatoes

Buttered Sprouting Broccoli

Vegetarian

Penne, Tomato Sauce, Tenderstem Broccoli, Olives & Rocket (vegan)
Herb Omelet with Sautéed Potatoes, Peppers, Onion & Watercress (v)

Both Dishes served with Mixed Salad & Balsamic Vinaigrette

£20

Club Favourites

Cumberland Sausage Ring, Onion Gravy, Sprouting Broccoli & Creamed Potatoes £18
Breaded Plaice Fillets with Chips, Peas & Tartare Sauce £20
Cold Cuts with Mixed Salad, Apricot Chutney and Warm New Potatoes £20

(v) vegetarian

Prices are inclusive of VAT.

A discretionary 6% contribution to the Staff Fund will be added to the bill.

*It is Club policy that we do not knowingly provide any foods that contain Genetically Modified Organisms (GMOs).
Some of our menu items contain allergens and there is a risk that traces of these may be found in any other food served in the Club.
Please ask the Dining Room Manager if you wish to see a list of dish ingredients and allergens.*



Autumn

Starters

- East India Club, Oak- Smoked Scottish Salmon £22
 Crab & Lobster Bisque with Caraway & Parmesan 'Straws' £13.50
 Terrine of Pheasant, Wild Boar & Foie Gras with Rowan Jelly & Toasted Brioche £16
 Potted Shrimps with Seaweed, Pickled Cucumber & Sourdough £15
 Lishman's Cured Ham with Goat's Curd, Artichoke, Pickles & Quail Egg £12.50
 Half Dozen 'Pure' Pye Fleet Rock Oysters with Shallot Vinegar £25

Main Dishes

- Grilled Seabass Fillet, 'Bubble & Squeak', Lobster & Brandy Sauce £32
 Pan Fried Halibut, Crispy Potato, Wild Mushrooms, Tarragon Cream Sauce £36
 Grilled Dover Sole with Parsley Butter, or Meunière with Brown Butter Sauce £60
 Honey Roast Creedy Carver Duck Breast with Apple & Raisin Chutney £33
 Peppered Venison Steak with Cocotte Potatoes, Mushrooms, Pearl Onions & Port Sauce £32
 Pan Fried Calves Liver, Creamed Potato, Red Wine & Shallot Sauce, Crispy Bacon £32

Roast Beef Chateaubriand with Claret Sauce & Béarnaise £81 *(for two persons)*
(to be ordered by 2.00pm at Lunch & 9.00pm at Dinner)

From the Grill

- 3 Lamb Cutlets £33 Salmon Fillet £18.50
 Calves Liver with Dry Cured Smoked Bacon £24.75
(Offal must be cooked well done)
 Our Steaks are cut from Angus-Hereford Cross Cattle
 7oz Fillet Steak £40 8oz Sirloin Steak £31 8oz Rib Eye Steak £33

(Grills are garnished with Watercress, Tomato, Mushroom & a choice of Béarnaise, Stilton or Peppercorn Sauce)

Side Dishes

- New Potatoes • Sauté Potatoes • Chips • Creamed Potatoes • Basmati Rice
 Leaf Spinach • Sprouting Broccoli • Honey Glazed Carrots
 Cauliflower • Peas • Mixed Green Vegetables
 Green Salad • Mixed Salad • Tomato Salad
 £3.75 each



And to Finish Your Meal...

Treacle Sponge Pudding with Lemon Custard £9

Pear & Almond Tart with Grand Marnier Anglaise £9

Sour Cherry Crème Brûlée with Shortbread £9

*Fresh Fruit Salad with Cream £9.00
or with Ice Cream £10.00*

*Your choice of Ice Cream £9.00
Belgian Chocolate, Strawberries & Cream, Madagascan Vanilla*

*Your choice of Sorbet £9.00
Raspberry, Alphonso Mango, Lemon*

Fine British & Irish Farmhouse Cheeses served from the Trolley £14.50

Savouries

*Welsh 'Rabbit' £8.00
Caerphilly, Ale, Mustard & Leek*

*Scotch Woodcock £9.00
Scrambled Egg, Gentlemen's Relish, Anchovy & Capers*

*English 'Rabbit' £8.00
Stilton & Port with Pickled Walnut*

*Tartlet Royale £9.00
Scrambled Egg, Club Smoked Salmon, Chive & Oscietra Caviar*

*Croute Clive £9.00
Potted Shrimps, Cury Butter, Mango Chutney & Quail Egg*

(Savouries to be ordered by 3.00pm at Lunch & 10.00pm at Dinner)

East India Filter Coffee, Cappuccino or Espresso £3.50

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Head Chef, Mark Leach, would also be pleased to offer advice and assistance, if required.*