

GLUTEN FREE

At The Hospital Club we strive to ethically source all of our ingredients from British farmers and suppliers
Our staff have a full allergy breakdown for every dish. Please ask them if you require to see this

STARTERS

Soup of the Day (please ask your server)	7
Grilled Fig, Charred Gem Lettuce, Stilton, Roasted Hazelnuts (V)	10.5
Cornish Squid, Courgette, Crispy Chilli, Tomato and Olive Oil Jus	10
Beef Carpaccio, Horseradish Cream, Cheddar Crisp, Rocket	11

MAINS

Charred Cauliflower Steak, Paneer, Romanesco, Curry Oil (V)	16
Pea and Mint Quinoa Risotto (V)	16
Dingley Dell Pork Belly, Floating Prawn Islands, Fennel, Prawn Broth	21.5
Atlantic Stone Bass, Sweet Corn, Spiced Courgette, Red Pepper	22.5
North Sea Bream, Heritage Potato, Green Beans, Tomatoes, Lemon Dressing	20.5
Roasted Breast and Pressed Leg of Guinea Fowl, Broad Beans, Samphire, Lemon, Bergamot Sauce	22
Smoked Leg of Welsh lamb, Carrot and Peas	22.5
Rose County Rump, Chips, Bearnaise/ Rose County Sirloin, Chips, Bearnaise	19/25

SIDES

all at 4.5

Spinach	Purple Sprouting Broccoli
Runner Beans and Buttered Shallot	Fries/ Chips/ Sweet Potato Chips

PUDDINGS

Flourless Chocolate Cake, Whipped Creme Fraiche, Candied Kumquats	7
Selection of Homemade Sorbet	7
Selection of Cheese	4.5

WINES OF DISTINCTION

WHITE	GLS	BTL	RED	GLS	BTL
Bhilar Plots Blanco Rioja Alvesa, SP	13	48	Château Tour Pibran Pauillac, Bordeaux, 2011, FR	15	61
Sancerre, Domaine Fouassier 2015 FR	14	50	Crozes Hermitage Domaine de Thalabert Paul Jaboulet Aine, Rhone, 2012, FR	17	69
Prophets Rock, Pinot Gris, NZ	18	70	Malbec, Catena Alta, Mendoza, 2012 AR	18	70
Pouilly Fuisse La Croix, Burgundy, 2013, FR	18.5	73	Château Duluc, St. Julien, Bordeaux. 2010, FR	19	72
Chablis 1er Cru Fourchaume Domaine Vriгдаud, Burgundy, 2015, FR	19.5	80	Barolo, Vietti, Castiglione, IT	26	105
Puligny Montrachet Vieilles Vignes Domaine Alain Chavy, Burgundy, 2012, FR	26	105	Domaine de la Pousse d'Or Chambolle-Musigny 2009, Burgandy, FR	26	105

WHITE	GLS	C	BTL	RED	GLS	C	BTL
Cortese, Tuffolo, Piemonte, IT	6.2	16.5	23	Negroamaro, Statua, Puglia, IT	6.2	16.5	23
Cuatro Rayas Verdejo, Spain, SP	6.5	18.5	27	Merlot, Saint Etalon, Languedoc, FR	6.5	18	26
Viognier, Ceps du Sud, Languedoc, FR			27	Castillo de Clavijo Rioja, Alta Crianza, SP	6.75	18.5	27
Picpoul, Els Pyreneus, FR	7	19.5	28	Cabernet Sauvignon, Stone Barn, USA			28
Riesling, Jean Biecher, Alsace, FR			28	Pinot Noir, Little Eden, Eden Valley, AUS			32
Côtes Du Rhône Blanc, Alaine Juame, FR	8.25	23.5	34	Côtes Du Rhône Rouge, Saint Cosme, FR			34
Pinot Grigio, 'Dolomiti' Lageder, IT	9.5	27	40	Malbec, Esquinas de Argento, Mendoza AR	9	25	36
Albarino, Domingo Martin, SP			37	Gnarly Head, Pinot Noir, USA	9.5	27	39.5
Sauvignon Blanc, Spy Valley, NZ	9.5	28	40	St Émilion, Château La Croix, Bordeaux, FR	9.25	26	38
Petit Chablis Domaine des Marronniers FR	10	28.5	42	Castello Banfi, Col Di Sasso, Tuscany, IT	8.75	24	35
Gavi Di Gavi, Morgassi Superiore, IT			39	Shiraz, 'Puritan' Battle of Bosworth, AUS			41
Chardonnay, Catena Appellation, AR			39	Cabernet Sauvignon, Journey's End, SA	10.5	30	44
Viognier, 'Riverpoint' Millton, Gisborne, NZ	10.5	29	43	Quinta Do Vallado Douro Tinto, PT			42
Stellenrust 51 Chenin Blanc, SA			43	Chianti Classico, Castellare, IT			51

ROSE

Grenache, Petit Papillon, FR
6.2 16.5 23

Rioja Rosado, Vivanco, SP
7.5 19 28

Rosé de Leoubé, Chateau Leoubé, FR
9.25 26 38

SPARKLING WINE

	GLS	BTL		BTL
Nyetimber 10, Classic Cuvée	10.75	53	Ruinart Rose NV	110
Nyetimber NV, Rosé	13.5	65	Ruinart Blanc de Blanc NV	105
Nyetimber 09, Blanc de Blanc		65	Perrier-Jouët Belle Epoque 2007	180
Perrier-Jouët Grand Brut NV	14	69	Perrier-Jouët Belle Epoque Rose 2006	295
Perrier-Jouët Blason Rosé NV	20	98	Krug Grande Cuvee	140
Laurent-Perrier Rosé		105	Krug Grand Cuvee 2000	