

h.CLUB LOUNGE

PLATTERS

All at 20

Cured Meat

Beef Salami, Bresaola, Coppa, Toasted Sourdough,
Cornichons, Pickled Onions, Piccalilli

Pair with a glass of Castello Banfi, Col Di Sasso, 8.75

Fish

Beetroot Cured Salmon, Hot Smoked Salmon, Potted Shrimp
and Mackerel Pâté with a Bisque Scone, Toasted Rye Bread,
Pickled Cucumber

Pair with a glass of Petit Chablis Domaine 10

Cheese

Served with Homemade Water Biscuits, Prune and
Camomile Purée, Red Onion Chutney, Grapes, Apples

Pair with a glass of Journeys End Cabernet Sauvignon, 10.5

GRAZING

Choice of One at 4.85, Three at 13.5
Six at 25.5

Beef Sliders

Edamame, Soy, Chilli (V)

Spiced Chicken Wraps

Pea and Ham Fritters

Smoked Mackerel Pâté, Crostini

Fish Goujons

Hummus/Smoked Aubergine Dip, Flat Bread (V)

CUP OF SOUP AND SANDWICH AT 7

12pm-3pm Monday to Friday

Smoked Mackerel, Horse Radish
Crème Fraiche Bap

Roast Pork and Apple Sauce
Bap

Roasted Vegetable,
Basil Pesto Wrap
(V)

Small Salad Option Instead of the Sandwich Available

SALADS AND SANDWICHES

Roasted Cauliflower, Kale, Radicchio, Pomegranate Salad (V)	9.5
Honey Roasted Squash, Goats Cheese, Black Quinoa Salad (V)	10
Classic Caesar /with Tofu /with Chicken /with King Prawns	8/11/12.5/13.5
h.Club Chopped Salad /with Tofu with Chicken /with King Prawns	8/11/12.5/13.5
Open Hot Smoked Salmon Sandwich, Dill Cream Cheese, Pickled Cucumber	9
Pulled Pork and Coleslaw Bap	8.5
Club Sandwich	9.5
Ruben Sandwich	9
Baked Camembert For 2, Honey and Rosemary, Sourdough (V)	15

ALL DAY

Cup / Bowl of Soup	4.5/6.75
Pie of the Day, Mash, Seasonal Greens	15
Eggs Benedict / Florentine (V) / Royale	9
Mac and Cheese (V) /with Truffle (V) /with Salt Beef	7.5/8/8.5
Seasonal Vegetable and Lentil Hotpot (V) <i>(£1 is donated to The h. Club Foundation)</i>	12.5
Cheese Burger/ With Bacon	9.5/11.5
Beetroot and Goats CheeseBurger (V)	9.5
Cumberland Sausage and Mash	13.5
Salmon and Parsley Fishcake, Tomato Salad, Chive Crème Fraiche	14.5
Fish and Chips	17
Rose County Rump, Chips, Bernaise	19

PUDDINGS

all at 7

Chocolate, Banana, Peanut

Orange and Polenta Cake

Selection of Home Made Ice
Cream and Sorbet

Treacle Tart

Poached Yorkshire Rhubarb, Custard
Parfait, Meringue Crisps

CLUB NEWS



BLUE BOTTLE GIN TASTING THURSDAY 19TH APRIL

Join an exclusive tasting workshop with *Blue Bottle* founder and Head Distiller, Matt Polli who will guide you through the background of the gin and provide the opportunity to sample *Blue Bottle* neat and within various cocktails.

Thursday 19th April, 7pm - 8:30pm

Tickets are £5 per person

BOOK ONLINE NOW



BOTTOMLESS BRUNCH EVERY SATURDAY FROM 11AM

Celebrate the arrival of the weekend in style with our infamous Bottomless Brunch.

With a menu of classic brunch dishes and delicious tipples - this is how to kick off your Saturday!

Every Saturday 11am - 3pm

£32 per person

BOOK ONLINE NOW

At The Hospital Club we strive to ethically source all of our ingredients from British farmers and suppliers. In 2017 our kitchen was awarded 3 stars from the prestigious Sustainable Restaurant Association in recognition of our ongoing work in this area.

Our beef and lamb come from Dedham Vale farms in the heart of Suffolk, our pork from Dingley Dell in Suffolk, and our free-range Creedy Carver chickens and ducks are from Devon.

All of our fish is sustainably caught or farmed in British waters, and our flour is milled in Shipton using wheat from British fields. We make all our bread in house.

Our chefs regularly visit farms and fisheries to make sure that members and guests are getting the best of Britain on their plate.

For more information go to:
thehospitalclub.com/about/sustainability