

# 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

Chorizo Bravas, Smoked Paprika Dip

Smoked Mackerel Pâté, Crostini

Crispy Prawn Dumplings, Marie-Rose

Hummus/Smoked Aubergine Dip, Flat Bread (V)

## CUP OF SOUP AND SANDWICH AT 7

12pm-3pm Monday to Friday

Smoked Salmon, Soft Herb  
Cream Cheese, on Poppy Seed  
& Rye Bap

BLT Bap  
Bacon, Lettuce, Tomato, Bap

Coronation Paneer,  
Coriander Raita Wrap  
(V)

*Small Salad Option Instead of the Sandwich Available*

## SALADS AND SANDWICHES

Roasted Cauliflower, Kale, Radicchio,  
Pomegranate Salad (V) 9.5

Avocado, Chick Pea, Grapefruit,  
Quinoa salad (V) 9.5  
*(£1 is donated to The h. Club Foundation)*

Classic Caesar /with Tofu 8/11/12.5/13.5  
/with Chicken /with King Prawns

h.Club Chopped Salad /with Tofu 8/11/12.5/13.5  
with Chicken /with King Prawns

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) 7.5/8/8.5  
/with Salt Beef

Pea and Mint Quinotto (V) 16

Cheese Burger/ With Bacon 9.5/11.5

Chickpea and Halloumi Burger (V) 9

Cumberland Sausage and Mash 13.5

Salmon and Parsley Fishcake,  
Tomato Salad, Chive Crème Fraiche 14.5

Fish and Chips 16.5

Rose County Rump, Chips, Bernaise 19

Fries, Thick Chips or Sweet Potato Chips 4.5

## PUDDINGS

all at 7

Lemon Posset, Raspberry Biscuit

Flourless Chocolate Cake  
Whipped Crème Fraiche

Selection of Home Made Ice  
Cream and Sorbet

Apple Crumble, Custard, Blackberry  
Sorbet

Garibaldi Custard Tart, Golden Raisin  
Puree

## CLUB NEWS



### NEW YEARS EVE

**31<sup>ST</sup> DECEMBER 2017**

As we gear up for our LA opening, join us to see in the New Year, Old Hollywood Style.

Enjoy a decadent buffet at 7pm or 9:30pm before hitting the glitter-filled dance floor and counting down with Big Ben.

Think red carpets, the Walk of Fame, star-studded glamour and entertainment all night long!

**BOOK ONLINE NOW**



### AFTERNOON TEA

**EVERY SATURDAY 3 - 5PM**

Add a splash of sophistication to your weekend!

Indulge in the English ritual of Afternoon Tea and enjoy savoury bites followed by a selection of sweet treats, served with a tea of your choice... or why not upgrade to a glass of Nyetimber.

**BOOK ONLINE NOW**

At The Hospital Club we strive to ethically source all of our ingredients from British farmers and suppliers. In 2015 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](http://thehospitalclub.com/about/sustainability)

Our staff have a full allergy breakdown of every dish. Please ask them if you require to see this.