

hCLUB LOUNGE

PLATTERS

All at 20

Cured Meat

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

Pair with a glass of Malbec Argentio Esquinas 9

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 Mirabau Azure Cotes de Provence 9.75

Cheese

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

Pair with a glass of Quinto De Vallado Port LBV 9.50

GRAZING

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

Buffalo Wings

Edamame, Soy, Chilli (Vg)

Beef Sliders

Squid, Chorizo Ketchup

Smoked Mackerel Pâté, Crostini

Honey Mustard Sausages

Hummus/Smoked Aubergine Dip, Flat Bread (Vg)

CUP OF SOUP AND SANDWICH AT 7

12pm-3pm Monday to Friday

Tuna, Sweetcorn, Mayo
Seeded Bap

Pickled Cucumber, Cream Cheese
and Chive Wholemeal Sandwich
(V)

Ham, Cheese and
English Mustard Bap

Small Green Salad Available Instead of the Sandwich

SALADS AND SANDWICHES

Roasted Cauliflower, Kale, Radicchio, Pomegranate Salad (Vg)	9.5
Spring Greens Salad (V)	9
Classic Caesar with Tofu / Chicken / King Prawns	8/11/12.5/13.5
Chopped Salad with Tofu /Chicken / King Prawns	8/11/12.5/13.5
Sauteed Squid, Chorizo, Salad	12.5
Open Hot Smoked Salmon Sandwich, Dill Cream Cheese, Pickled Cucumber	9
Open Rump Steak Sandwich, Roasted Mushrooms and Caramelised Onions	12.5
Club Sandwich	9.5
Grilled Ham & Cheese Sandwich	9
Baked Camembert For 2, Honey and Rosemary, Sourdough (V)	15

ALL DAY

Cup / Bowl of Soup	4.5/7
Pie of the Day, Mash, Seasonal Greens	15
Eggs Benedict / Florentine (V) / Royale	9
Mac and Cheese (V) with Truffle (V) / Salt Beef	7.5/8/8.5
3 Bean Chilli, Corn Tortillas (Vg) <i>(£1 is donated to The h Club Foundation)</i>	10
Cheese Burger/with Bacon	9.5/11.5
Southern Fried Mushroom Burger With Blue Cheese (V)/ Avocado (Vg)	9 12.5
Grilled Gammon Steak, Fried Eggs	19
Rose County Rump, Chips, Bernaise	17
Fish and Chips	

SIDES

all at 4.5

Mashed Potato	Tenderstem Broccoli
Fries/Thick Chips	Spinach
Sweet Potato Fries	Carrots and Beans
Side Salad	
Butter Braised Hispi Cabbage	

PUDDINGS

all at 7

Chocolate Cake, Poached Cherries

Lemon Tart, Pimm's Sorbet

Selection of Home Made Ice Cream and Sorbets

Peach Creme Caramel

Strawberry Mille Feuille



NYETIMBER SUPPER CLUB FRIDAY 17TH AUGUST

Champagne is out and English sparkling wine is firmly on the map!

Chef Michael Gray will be cooking up a delectable 4-course meal, paired with a selection of Nyetimber English sparkling wine - perfect for these long balmy nights.

Welcome drink and canapés
4 course meal
£50 per person

BOOK ONLINE

THERE IS NO PLANET B OUR PROMISE

We are committed to continuously improving our business to ensure that we are protecting our planet and our environment.

We strive to ethically source the majority of our ingredients from British farmers and suppliers to cut our carbon footprint. We are committed to providing more vegetarian dishes and high quality meat.

We are cutting down on single use plastic and since 2017 have stopped using plastic straws.

