

h.CLUB LOUNGE

PLATTERS

All at 20

Cured Meat

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

Fish

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

Cheese

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

GRAZING

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

Hummus/Smoked Aubergine Dip, Flat Bread (V)

Honey and Mustard Chorizo, Samphire

Smoked Mackerel Pâté, Crostini

Clam Popcorn, Yoghurt Dip

Beef Sliders

Edamame, Soy, Chilli (V)

Spiced Chicken Wraps

CUP OF SOUP AND SANDWICH AT 7

12pm-3pm Monday to Friday

Ham, Mature Cheddar Cheese,
English Mustard, Multigrain
Bloomer

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

Grilled Halloumi, Roasted
Tomato and Fennel Salad,
Rosemary Focaccia (v)

SALADS AND SANDWICHES

With Fries, Thick Cut Chips or Sweet Potato Chips add 4

Beetroot, Goats Cheese, Watercress Salad (V)	9	Open Salmon Sandwich	8.5
Warm Rainbow Carrot Salad, Giant Couscous, Smoked Ricotta, Red Chard (V) <i>(£1 is donated to The h.Club Foundation)</i>	16	Slow Cooked Belly Pork, Steamed Bun, Asian Slaw	8
Classic Caesar / with Chicken /with King Prawns	7.5/12/13	Club Sandwich	8.5
h.Club Chopped Salad / with Chicken /with King Prawns	8/12.5/13.5	Ruben Sandwich	9

ALL DAY

Cup / Bowl of Soup	4.5/6.75	Mac and Cheese /with Truffle/with Salt Beef	7.5/8/8.5
Homemade Sourdough Pizza of the Day	8	Cheese Burger or Chickpea and Halloumi Burger (V)	9
Eggs Benedict / Florentine (V) / Royale	9	Cumberland Sausage and Mash	13.5
Riceless Cauliflower Risotto, Salty Fingers, Spicy Shallot Jam (V)	14	Fish and Chips	16.5
		Rose County Rump, Chips, Bernaise	19

CLASSICS

PUDDINGS

all at 7

Lemon Posset, Raspberry Gel,
Thyme Meringues

Molten Chocolate Fondant,
Raspberry Sorbet

Selection of Home Made Ice
Cream and Sorbet

Set Strawberry Vodka Martini,
Yoghurt Sorbet

Black Forest Cheese Cake,
Cherry Gel

CLUB NEWS



SUNDAY SOCIAL EVERY SUNDAY FROM 11AM

Sundays are supposed to be simple. They are, after all, the day of rest and the chance to end the weekend in style. That's why we've introduced Sunday Social - so you spend a relaxing afternoon with friends over food and drink at the h.Club.

Social Sunday will take place every Sunday from 11am-4pm on the 4th Floor, with a DJ playing some Sunday vibes to ease you through the day.

BOOK ONLINE NOW

BURGER MONDAYS

EVERY MONDAY FROM 6PM - 12AM

Try one of these tasty treats and a beer or wine available Monday only

The Hospital Club Cheese Burger

or

Chickpea and Halloumi Burger (V)

or

The Special Burger - changes every Monday

Burger & Booze Combo at 10

'LUX' it up with a glass of Nyetimber Classic 14

Make a night of it with a bottle of wine for 18

(All our side dishes are available as optional extras. Please ask your waiter)

h.made

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

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