

h.CLUB RESTAURANT

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 if you require to see this.

STARTERS

Soup of the Day (please ask your server)	7
Crunchy Haines Farm Egg, Pepper and Tomato Stew, Potato Shard (V)	9
Cornish Crab, Bisque Scones, Brown Crab Cream*	12.5
Bouillabaisse, Roasted Scallop, Garlic and Saffron Oil	10.5
Baked Goats Cheese, Cranberry Marmalade, Roasted Walnut and Orange Dressing	10
Rabbit and Ham Terrine, Chorizo Chutney, Prune Malt Loaf	11
Venison Carpaccio, Pickled Mushrooms, Iced Lettuce, Juniper Cream	10

MAINS

Winter Vegetable Stew	18
Cod and Cauliflower Curry, Shallot and Mussel Bhaji, Samphire, Mussel Broth	20
Dingley Dell Pork Belly, Floating Prawn Islands, Fennel, Prawn Broth	21.5
Celeriac Cannelloni, Pearl Barley, Cavolo Nero, Chestnut Puree (£1 is donated to The h. Club Foundation)	17.5
North Sea Bream, Heritage Potato, Green Beans, Tomatoes, Lemon Dressing	20.5
Roasted Norfolk Black Chicken Breast, Smoked Bacon Pudding, Violet Artichokes, Autumn Greens	20
Braised Beef Short Rib, Mash, Sautéed Lardons and Chestnut Mushrooms	22.5
Fish and Chips	16.5
Rose County Rump, Chips, Bearnaise/ Rose County Sirloin, Chips, Bearnaise	19/25
Clam Linguine	17.5

SIDES

all at 4.5

Mash Potato	Spinach	Side Salad	Neeps and Tatties
Fries/Chips/Sweet Potato Fries	Roasted Sprouts and Bacon		Red Wine Braised Cabbage

PUDDINGS

all at 7

Lemon Posset, Raspberry Biscuit

Flourless Chocolate Cake,
Whipped Creme Fraiche,
Candied Kumquats

Selection of Homemade
Ice Cream and Sorbet

Apple Crumble, Custard,
Blackberry Sorbet

Garibaldi Custard Tart,
Golden Raisin Puree

*Our Head Chef recommends a glass of Nyetimber Classic Cuvée with this dish.

A discretionary 12.5% service charge will be added to your bill
All prices are inclusive of VAT at the current standard rate.

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 Vrignaud, Burgundy, 2015, FR	19.5	80		Barolo, Vietti, Castiglione, IT	26	105
Puligny Montrachet Vieilles Vignes Domaine Alain Chavy, Burgundy, 2012, FR	26	105		Nuits-St-Georges 1er Cru Aux Argillas Domaine Jean Chauvenet 2008	26	105

WHITE	GLS	C	BTL		RED	GLS	C	BTL
Cortese, Tuffolo, Piemonte, IT	6.5	17	24		Negroamaro, Statua, Puglia, IT	6.5	17	24
Cuatro Rayas Verdejo, Spain, SP	6.5	18.5	27		Merlot, Saint Etalon, Languedoc, FR	7	18.5	27
Viognier, Ceps du Sud, Languedoc, FR			28		Castillo de Clavijo Rioja, Alta Crianza, SP	7.25	19	28
Picpoul, Els Pyreneus, FR	7.25	20	29		Cabernet Sauvignon, Stone Barn, USA			28
Riesling, Jean Biecher, Alsace, FR			32		Pinot Noir, Little Eden, Eden Valley, AUS			32
Côtes Du Rhône Blanc, Alaine Juame, FR	8.25	23.5	34		Castello Banfi, Col Di Sasso, Tuscany, IT	8.75	24	35
Pinot Grigio, 'Dolomiti' Lageder, IT	9.5	27	40		Côtes Du Rhône Rouge, Saint Cosme, FR			34
Albarino, Domingo Martin, SP			37		Malbec, Esquinas de Argento, Mendoza AR	9	25	36
Sauvignon Blanc, Spy Valley, NZ	9.5	28	40		Gnarly Head, Pinot Noir, USA	9.5	27	39.5
Petit Chablis Domaine des Marronniers FR	10	28.5	42		St Émilion, Château La Croix, Bordeaux, FR	9.25	26	38
Gavi Di Gavi, Morgassi Superiore, IT			40		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
6.5 17 24

Rioja Rosado, Vivanco, SP
7.5 19 28

Rosé de Leoubé, Chateau Leoubé, FR
38

SPARKLING WINE

	GLS	BTL		BTL
Nyetimber 10, Classic Cuvée	10.75	58	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 2008	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	