

VEGETARIAN

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 them if you require to see this

STARTERS

Soup of the Day (please ask your server)	7
Baked Goats Cheese, Cranberry Marmalade, Roasted Walnut and Orange Dressing	10
Crunchy Haines Farm Egg, Pepper and Tomato Stew, Potato Shard	9
Baked Camembert For 2, Honey and Rosemary, Sourdough	15
Edamame, Soy, Chilli (V)	4.85
Hummus, Flat Bread / Aubergine Dip, Flat Bread (V)	4.85

MAINS

Winter Vegetable Stew	18
Seasonal Vegetable and Lentil Hotpot (Vegan upon request)	12.5
Celeriac Cannelloni, Pearl Barley, Cavolo Nero, Chestnut Puree (V)	17.5
Mac and Cheese / Truffle	8/8.5
Honey Roasted Squash, Goats Cheese and Black Quinoa Salas (V)	10
h.Club Chopped Salad, Mimosa Dressing/ with Tofu (V)	8/11
Classic Caesar (Can be Served with Mimosa Dressing) / with Tofu	8/11
Beetroot and Goats Cheese Burger	9.5
Broccoli, Lemon and Chilli Tagliatelle	17

SIDES

all at 4.5

Mash Potato	Spinach	Side Salad	Tenderstem Broccoli
Fries/Chips/Sweet Potato Fries	Roasted Sprouts, Toasted Almonds and Chilli		Red Wine Braised Cabbage

PUDDINGS

all at 7

Chocolate, Banana, Peanut

Orange and Polenta Cake

Selection of Homemade
Ice Cream and Sorbet (V)

Treacle Tart

Rhubarb and Custard

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 Vignaud, Burgundy, 2015, FR	19.5	80	Barolo, Vietti, Castiglione, IT	26	105
Puligny Montrachet, Racines Croisées Henri Pion, Burgundy, 2014, 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	Côtes Du Rhône Rouge, Saint Cosme, FR			34
Pinot Grigio, 'Dolomiti' Lageder, IT	9.5	27	40	Malbec, Esquinas de Argentó, Mendoza AR	9	25	36
Albarino, Domingo Martin, SP			37	Gnarly Head, Pinot Noir, USA	9.5	27	39.5
Sauvignon Blanc, Spy Valley, NZ	9.5	28	40	St Émilion, Château La Croix, Bordeaux, FR	9.25	26	38
Petit Chablis Domaine des Marronniers FR	10	28.5	42	Castello Banfi, Col Di Sasso, Tuscany, IT	8.75	24	35
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
9.25 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	