

# 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
Grilled Fig, Charred Gem Lettuce, Stilton, Roasted Hazelnuts	10.5
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

Charred Cauliflower Steak, Paneer, Romanesco, Curry Oil (Vegan upon request)	16
Pea and Mint Quinoa Risotto (Vegan upon request)	16
Vegetable Rigatoni	16.5
Mac and Cheese / Truffle	8/8.5
Celeriac and walnut potato cake, apple and rocket salad, nutmeg puree (V)	16.5
Avocado, Chick Pea, Grapefruit, Quinoa salad (V)	9.5
Roasted Cauliflower, Kale, Radicchio, Pomegranate Salad (V)	9.5
h.Club Chopped Salad, Mimosa Dressing (V)	8
Classic Caesar (Can be Served with Mimosa Dressing) / with Tofu	8/11
Chickpea and Halloumi Burger	9

## SIDES

all at 4.5

Fries/Chips	Spinach	Side Salad	Purple Sprouting Broccoli
Mash Potato/Sweet Potatoes	Runner Beans and Confit Shallot	Buttered Peas, Carrots and Shoots	

## PUDDINGS

all at 7

Lemon posset, raspberry biscuit

Flourless Chocolate Cake,  
Whipped Creme Fraiche,  
Candied Kumquats

Selection of Homemade  
Ice Cream and Sorbet (V)

Apple crumble, Custard,  
blackberry sorbet

Garibaldi custard tart, golden raisin  
puree

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	6.2	16.5	23	Negroamaro, Statua, Puglia, IT	6.2	16.5	23
Cuatro Rayas Verdejo, Spain, SP	6.5	18.5	27	Merlot, Saint Etalon, Languedoc, FR	6.5	18	26
Viognier, Ceps du Sud, Languedoc, FR			27	Castillo de Clavijo Rioja, Alta Crianza, SP	6.75	18.5	27
Picpoul, Els Pyreneus, FR	7	19.5	28	Cabernet Sauvignon, Stone Barn, USA			28
Riesling, Jean Biecher, Alsace, FR			28	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 Argentino, 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			39	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  
6.2 16.5 23

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	53	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	