

# 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
Burrata, Heritage Tomato	12.5
Truffle Fried Duck Egg, Jersey Royal Salad	10
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

Tempura Stuffed Courgette (Vg)	17
3 Bean Chilli, Corn Tortillas (Vg) <i>(£1 is donated to The h Club Foundation)</i>	12.5
Black Olive Crusted Cauliflower, Watercress Pesto (Vg)	17.5
Mac and Cheese / Truffle	8/8.5
Spring Green Salad, Mimosa Dressing (Vg)	9
h.Club Chopped Salad, Mimosa Dressing/ with Tofu (Vg)	8/11
Roasted Cauliflower, Kale, Radicchio, Pomegranate Salad (Vg)	9.5
Southern Fried Mushroom Burger With Blue Cheese (V) / Avocado (Vg)	9
Tagliatelle, Charred Sprouting Broccoli	17

## SIDES

all at 4.5

Mash Potato	Spinach	Side Salad	Tenderstem Broccoli
Fries/Chips/Sweet Potato Fries	Cumin Spiced Heritage Carrots		Butter Braised Hispi Cabbage

## PUDDINGS

all at 7

Chocolate Cake, Poached Cherries  
Peach Creme Caramel

Selection of Homemade  
Ice Cream and Sorbet (Vg)

Lemon Tart  
Strawberry Mille Feuille

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

## SPARKLING WINE

	GLS	BTL		BTL
Nyetimber NV, Classic Cuvée	13	60	Ruinart Rosé NV	110
Nyetimber NV, Rosé	16	75	Ruinart Blanc de Blanc NV	115
Nyetimber 09, Blanc de Blanc		72	Perrier-Jouët Belle Epoque 2008	195
Perrier-Jouët Grand Brut NV	15	71	Perrier-Jouët Belle Epoque Rosé 2006	295
Perrier-Jouët Blason Rosé NV	22	105	Krug Grande Cuvee	295
Perrier-Jouët Blanc de Blanc		130	Dom Perignon 2009	275
Laurent-Perrier Rosé		110	Dom Perignon Vintage Rosé 2000	450

### WHITE

	GLS	C	BTL
Cortese, Tuffolo, Piemonte, IT	6.5	17	25
Vinho Verde, Conde Villar, PT			28
Viognier, Ceps du Sud, Languedoc,FR			29
Picpoul de Pinet, Els Pyreneus, FR	7.25	20	30
Côtes Du Rhône Blanc, Alaine Juame, FR	8.25	23.5	35
Albarino, Domingo Martin, SP			39
Sauvignon Blanc, Spy Valley, NZ	10	29	42
Pinot Grigio, 'Dolomiti' Lageder, IT	10	29	42
Chardonnay, Catena Appellation, AR			42
Gavi Di Gavi, Morgassi Superiore, IT			43
Petit Chablis, La Chablisienne, FR	10.75	30	44
Unfiltered Riesling Rheinhesse, Peth Wetz	10.85	31	45
Bhilar Plots Blanco Rioja Alvesa, SP	13		48
Viognier, 'Riverpoint' Millton, Gisborne, NZ			48
Sancerre Les Grands Champs, FR	14		50
Soave Classico Superiore, Le Rive Viticola Suavia, 2013 IT	18		72
Chablis 1er Cru Fourchaume Domaine Vrignaud, Burgundy, 2015, FR	22		85
Pouilly Fuisse La Croix, Burgundy, 2013, FR	23		89
Puligny Montrachet, Racines Croisées Henri Pion, Burgundy, 2014, FR	26		105

### RED

	GLS	C	BTL
Negroamaro, Statua, Puglia, IT	6.5	17	24
Gran Hacienda' Cabernet Franc, CH	6.75	18	28
Montepulciano d'Abruzzo 2015, IT			28
Merlot, Saint Etalon, Languedoc, FR	7	19	29
Garnacha, Rioja, Lagrimas,SP	7	19	29
Pinotage, Stellenrust, SA	8.25	22	32
Primitivo, Masseria Borgo, IT			35
Malbec, Esquinas de Argento, AR	9	25	36
Côtes Du Rhône, Saint Cosme, FR			38
Gnarly Head, Pinot Noir, USA	9.5	27	39.5
St Émilion, Château La Croix, Bordeaux, FR	10	28	40
Shiraz, Battle of Bosworth, AUS			44
Cabernet Sauvignon, Journey's End, SA			46
Rioja Reserva 2011, Vivanco, SP	12		50
Chianti Classico, Castellare, IT	14		55
Château Tour Pibran Pauillac, Bordeaux, 2011, FR	19		70
Château Duluc, St. Julien, Bordeaux. 2010, FR	19.5		72
Malbec, Catena Alta, 2012 AR	18.5		74
Gevrey Chambetin 2012, Domaine Taupenot - Merme, FR	27.5		110
Barolo, Vietti, Castiglione, 2013, IT	30		115

### ROSE

Pinot Grigio Blush, La Maglia Rosa, IT	Rioja Rosado, Vivanco, SP	Cote de Provence, Azure Mirabeau, FR
6.5 17 24	7.5 19 28	42