

# h.CLUB SUNDAY MENU

## BLOODY MARY AT 4.85

The Classic  
Ketel One Vodka

Bloody Maria  
Olmecca Altos Plata Tequila

Red Snapper  
Tanqueray Gin

## SUNDAY ROAST

Two Courses At 20.5

Three Courses At 25.5

### TO START

Soup of the Day

Prawn Cocktail

Chicken Liver Parfait, Spiced Rhubarb Compote

### MAIN COURSE

Loin of Dingley Dell Pork, Apple Sauce

Half Roast Norfolk Chicken, Bread Sauce

Roast Rose County Beef, Horseradish

Nut and Wild Mushroom Roast, Veggie Gravy

Our Roast is served with Yorkshire Pudding,  
Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese

### PUDDINGS

Sticky Toffee Pudding

Gooseberry Fool

Selection of Ice Cream and Sorbet

## ALL DAY

Roasted Cauliflower, Kale, Radicchio, Pomegranate Salad (V)	9.5
Classic Caesar/ with Tofu/ with Chicken/ with King Prawns	8 / 11/ 12.5/ 13.5
h.Club Chopped Salad/ with Tofu/ with Chicken/ with King Prawns	8/ 11/ 12.5/ 13.5
Open Hot Smoked Salmon Sandwich, Dill, Cream Cheese, Pickled Cucumber	9
Pulled Pork and Coleslaw Bap	8.5
Club Sandwich	9.5
Mac and Cheese, Salt Beef	8.5
Fish and Chips	16.5
Pea and Mint Quinotto (V)	16
Eggs Benedict / Florentine (V) / Royale	9
Cheese Burger/With Bacon	9.5/11
Chickpea and Halloumi Burger (V)	9
Mash Potato / Sweet Potatoes / Frites	4.5
Sticky Toffee Pudding, Whiskey Ice Cream	7
Flourless Chocolate Cake, Whipped Creme Fraiche, Candied Kumquats	7
Selection of Home Made Ice Cream and Sorbet	7

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, 2007, 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 Vriгдаud, Burgundy, 2015, FR	19.5	80	Barolo, Vietti, Castiglione, IT	26	105
Puligny Montrachet Vieilles Vignes Domaine Alain Chavy, Burgundy, 2012, FR	26	105	Domaine de la Pousse d'Or Chambolle-Musigny 2009, Burgandy, FR	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	8.25	23	34
Pinot Grigio, 'Dolomiti' Lageder, IT	9.5	27	40	Malbec, Esquinas de Argento, 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			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  
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 2007	180
Perrier-Jouët Grand Brut NV	14	69	Perrier-Jouët Belle Epoque Rose 2006	295
Perrier-Jouët Blason Rosé NV	20	98	Krug Grande Cuvée	140
Laurent-Perrier Rosé		105	Krug Grand Cuvée 2000	