

h.CLUB SUNDAY MENU

BLOODY MARY AT 5.5

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, Pear and Apple Relish

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

Peach Creme Caramel

Bread and Butter Pudding

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	17
Seasonal Vegetable and Lentil Hotpot (V)	12.5
Eggs Benedict / Florentine (V) / Royale	9
Cheese Burger/With Bacon	9.5/11
Beetroot and Goats Cheese Burger (V)	9.5
Mash Potato / Sweet Potatoes / Frites	4.5
Peach Creme Caramel	7
Bread and Butter Pudding	7
Selection of Home Made Ice Cream and Sorbet	7

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 Argentino, 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