



THE NAVAL CLUB

Starters

Butternut Squash and Apple Soup

Goats Cheese £7.00

Veal Carpaccio

Asparagus, Rocket Salad, Parmesan Shavings, Truffle Honey, Caper Mayonnaise £8.00

Smoked Duck Breast

Crispy Duck Gizzard, Chard Figs, Soft Quail Egg, Prune Dressing £8.00

Mackerel Tartare

Dijon, Lemon Daikon, Smoked Mayonnaise, Crispy Treacle Bread £8.00

Poached Hen's Egg

Toasted Norfolk Bloom, Mixed Wild Mushrooms, Sauce Messine £7.00

Main Courses

Loin of Rabbit, Black Pudding Rolled in Pancetta

Cavolo Nero, Prune Purée, Apple Jus £18.95

Lightly Smoked Celeriac

Pickled Mushrooms, Celeriac, Horseradish and Apple Purée, Blackcurrants, Hazelnut Brown Butter, Deep Fried Parsley (V) £15.50

Pan-Fried Whole Plaice

Curried Butter, New Potatoes, Buttered Greens £18.00

Steamed Fillet of Hake

Smoked Fish Tea, Palourde Clams, Confit Fennel, Garlic Chive Greens £19.00

Braised Feather Blade of Beef

Savoy Cabbage, Pumpkin, Trompette Mushrooms, Red Wine Sauce £19.00



THE NAVAL CLUB

Club Classics

Home Cured and Smoked Fish Platter £16.00

28 Day Aged Sirloin

Triple Cooked Chips, Watercress £18.50
(Béarnaise or Peppercorn Sauce)

Fish and Chips

Triple Cooked Chips, Tartar Sauce £12.50

Homemade Beef and Guinness Sausages

Mashed Potato, Green Beans, Red Wine Sauce £15.00

Additional Sides

Mixed Salad
New Potatoes
Savoy Cabbage
Green Beans
Onion Rings
Skinny Fries or Chunky Chips
£3.25 per side

Desserts all at £7.50

Popcorn Crème Caramel

Blackberries

White Chocolate Cheese Cake

Aperol Jelly and Pistachio

Carrot and Walnut Cake

Vanilla Frosting, Stem Ginger Ice Cream, Chocolate Shavings

Apple and Almond Tarte Fine

Truffle Honey, Vanilla Ice Cream

Selection of Ice Creams & Sorbets

Selection of British Cheeses at £2.50 each

Assorted Biscuits, Chutney

Food Allergies and Intolerances:

Before you order your food please speak to our staff if you want to know about our ingredients