



“Tee off” Appetisers

Chef's homemade soup of the day £4.95

Chicken, sage & morel mushroom terrine wrapped in Parma ham with toft homemade chutney honey and mustard dressed salad £5.50

Confit of duck leg with a soy, chilli & spring onion dressed salad £5.50

Roquefort and asparagus cheesecake served on a poached pear and caramelised walnut salad £5.50

Poached Salmon, scallops & spinach mousse, wrapped in oak smoked Scottish salmon with a lemon and baby caper dressing £5.50

Pyramid of melon pearls with Drambuie syrup & elderflower sorbet £4.95

“Fairway” Mains

Pan fried & oven roasted free range chicken supreme on a bed of buttered spring greens with a shallot and pancetta jus £12.95

Fillet of Lincoln red steak, cooked to your liking with a gorgonzola sauce, roquette & toasted pine nut salad £18.95

Twice roasted belly of local pork served with a sage forcemeat stuffed apple & calvados jus £12.95

Pan fried fillet of red snapper on garlic crushed new potatoes with a lime and coriander sauce vierge £12.95

Potato gnocchi baked in a wild mushroom and truffle sauce, served with a watercress salad £10.95

Trio of local ‘Jacob’ lamb cutlets on a bed of minted couscous with a red wine and tomato jus £12.95

“Putting Green” Homemade desserts

Passion fruit tartlet, lemon curd ice cream £4.95

Selection of English cheeses, celery, grapes, chutney & biscuits £4.95

Rich Belgium chocolate torte on a praline brownie base with iced espresso
parfait £4.95

Traditional vanilla crème brûlée with almond biscotti £4.95

Homemade crepes, warm black cherry & cherry brandy compote with vanilla
ice cream

Blueberry & southern comfort pavlova, Chantilly cream & seasonal soft fruit
(local when available) £4.95

Coffee or Tea served with chocolate mints £1.75