

The Wellington club Sample Menu

To begin or to share

Pan - fried scallops, sweetcorn purée, dried ham and shallot jus £16

The Wellington steak tartare £18

Crispy ox cheeks with jalapeño mayonnaise £12

Roasted heritage beetroot with truffle honey and Ashmore goat cheese £10

Chargrilled cauliflower, black quinoa, sultanas, confit tomatoes £10

Torched and cured mackerel with citrus fruits and avocado £12

Main courses

Salt marsh lamb cutlets, butternut squash purée and hazelnut jus £28

Caramelised Roscoff onion tart with quail eggs, figs, torn mozzarella and truffle cream £18

Whole lobster, baby vegetable, lobster bisque and soft herbs £64

Roasted monkfish, crispy bacon, celeriac, sautéed spinach, chicken jus £31

Poached and grilled chicken, celeriac purée, braised baby gen and wild mushroom jus £25

Scotch black angus steaks

Fillet 200g £26, 300g £39

Ribeye 200g £22, 300g £33

Sirloin 200g £21, 300g £32

Rump 200g £18, 300g £27

Picana 200g £22, 300g £33

Scotch black angus to share

650g Ribeye on the bone £50

1kg Porterhouse £90

600g Chateaubriand £69

500g T - bone £54

Sauces - £2

Peppercorn

Blue cheese

Chimmichurri

Bearnaise

Sides - £5

Triple cooked chips

Mixed salad with soft herbs

Buttered spinach

Garlic french beans

Tenderstem broccoli, chilli and soy

Mash potato