



FRONTLINE RESTAURANT

Naturally grown produce from our own farm

STARTERS

<i>Chilled gazpacho with avocado</i>	5
<i>Summer vegetable salad, soft herbs & Bosworth Ash</i>	6
<i>Heritage tomatoes & Laverstoke buffalo mozzarella</i>	8
<i>Cured stone bass with citrus fruit & coriander</i>	9
<i>Trealey farm ham with peaches & sorrel</i>	10
<i>Steak tartare</i>	11
<i>Seared scallops with fennel & heritage tomatoes</i>	12

MAIN COURSES

<i>Nettle risotto with goat's curd</i>	10
<i>Heritage tomato tart with Cornish blue & herb salad</i>	11
<i>Gilt head bream with aioli & slow roasted tomatoes</i>	17
<i>Roast cod with Padron peppers, chorizo & aubergine</i>	19
<i>Organic salmon with horseradish potato salad, samphire & cucumber</i>	16
<i>Roast chicken salad with sweetcorn & bacon</i>	15
<i>Roast lamb rump with courgette & olive oil mash</i>	19
<i>Aberdeen Angus rib-eye of beef with béarnaise sauce</i>	23

SIDE DISHES

<i>Gordal olives</i>	2.50
<i>Freshly baked bread</i>	1 pp
<i>Mash</i>	3
<i>Minted Jersey Royals</i>	3
<i>Thick cut chips</i>	3
<i>Peas & carrots with mint</i>	3
<i>Mixed summer beans</i>	3
<i>Mixed leaf salad</i>	3

RESTAURANT OPENING HOURS

Mon - Fri: 12pm to 3pm for lunch,
5:30pm to 11pm for dinner
Saturday dinner: 6:00pm to 11pm
Sunday: closed

Please note that all prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Our restaurant supports the Frontline Club Charitable Trust, which is a registered charity championing independent journalism and freedom of speech. The Trust also holds discussions and screenings with journalists, diplomats, filmmakers and photographers. All events are open to the public.

We source some of our meat, vegetables and fruit from our own mixed farm in Norfolk, which uses traditional farming methods of rotating crops. All our animals are free range and naturally reared.

HOUSE WINES

BUBBLES

Prosecco Spumante Congegliano de Valdobbiadene, Ca' Morlin NV. *It 11.5%*
Glass: 6.75 Bottle: 29.75

Domaine Pfister Cremen d'Alsace Brut NV. *Fr 12.5%*
Glass: 8.50 Bottle: 42.25

WHITES

Terre Monteforte Classico Soave '08 *It 12.5%*
Glass: 5.50 Bottle: 17.75

Hillstowe Old Well Chardonnay/Semillon '06 *Aus*
Glass: 5 Bottle: 17.50

Goats In Villages, Viognier '09 *SA 14%*
Glass: 6.25 Bottle: 23.75

Tinpot Hut Marlborough Sauvignon Blanc '10 *NZ. 13%*
Glass: 7.75 Bottle: 29

REDS

Baron de Badasserie, Syrah '09 *Fr. 13%*
Glass: 5.50 Bottle: 19

Borgo Selene Nerello Mascalese/Nero d'Avola '10 *It. 12.5%*
Glass: 5 Bottle: 16.75

Inspira Cabernet Sauvignon '09 *Ch.14%*
Glass: 5.75 Bottle: 21.50

De Loach Heritage Reserve Pinot Noir '09 *USA 13.5%*
Glass: 7.75 Bottle: 29

ROSÉ

Rosato, Alpha Zeta '09 *It. 12%*
Glass: 5 Bottle: 17.50

We also have Bitburger lager; a range of Adnams and Meantime ales, and a selection of juices and soft drinks including ginger beer and Victorian lemonade.

**Please ask for the full wine selection,
curated by Malcolm Gluck.**

FRONTLINE EVENTS

Over 200 events a year, talks and screenings on news and current affairs are organized by the Frontline Club Charitable Trust (a registered UK charity).

All Events Are Open To The Public

Change Season: Screening - Goodbye Mubarak
August 1, 2011 7:00 PM

First Wednesday: Where now for the people of Syria?
August 3, 2011 7:00 PM

Change Season: Screening - Children of the Revolution
August 8, 2011 7:00 PM

In The Picture: China's New Energy Pioneers with Toby Smith
August 9, 2011 7:00 PM

Kevin Macdonald in Conversation
August 11, 2011 7:00 PM

Change Season: Preview Screening - You've Been Trumped
August 12, 2011 7:00 PM

Change Season: Screening - The Interrupters
August 15, 2011 7:00 PM

For a fully updated list, prices and availability please visit our website www.frontlineclub.com or call our ticket office on

020 7479 8940
www.frontlineclub.com

PRIVATE FUNCTION ROOM

Our private room is ideal for book launches, conferences, screenings, dinners and parties. We offer a private bar, full AV and customised menus ranging from canapés and buffets to three course dining experiences.

Please ask a member of our staff for more information.

