

The Frontline Club: Menu 2009

Sample a la carte menu

(Monday to Friday Noon – 3.00pm and 5.30pm – 11.00pm, Saturday for dinner from 6pm onwards, Sunday for lunch from 12-3pm)

aperitif

Prosecco Spumante Congegliano e Valdobbiadene C'a Monin NV, Italy (glass) £5

starters

Winter root vegetable soup £4
Roasted beetroot and egg salad with crème fraîche and dill dressing £5
Fennel and orange salad with carrots, honey and raisins £5
Pickled herring with potato salad and mustard dressing £5
Organic smoked salmon with chicory, lemon and caper salad £7
Mackerel pate with apple, lime and horseradish £6
Rare roasted pigeon breast with bacon and chestnuts £6
Pig's ear with egg salad £5

main

Parsnip pudding with roasted cauliflower £9
Goat's chees tart with roasted beetroot and onion jam £9
Fish pie £13
Pheasant two ways. roasted brest and Shepherd's pie £16
Pork belly stuffed with black pudding, pan haggerty and spiced red cabbage £14
Ham, turkey and leek pie £10
Lamb two ways, slow cooked shoulder, apricot stuffed belly £14
Faggots and peas £10
Sausages and mash with caramelised onion gravy £13

desserts

Selection of ice creams or sorbets £4
Lime cheesecake with orange and mint salad £4
Eve's pudding with custard
Poached pear in mulled wine
Hot chocolate soup with vanilla ice cream all £5.50

cheese

Neal's Yard British Farmhouse Cheeses £8

Sample Sunday Menu

£14.00 per person for two course meal
£16.00 per person for three course meal

Starters

Winter root vegetable soup
Roasted beetroot and egg salad with crème fraîche and dill dressing
Organic smoked salmon salad with chicory and capers
Wild game terrine with rose hip, almond and chilli jam

Mains

Goat cheese tart with roasted beetroot and red onion jam
Fish pie
Roast beef*
Roast lamb*
Roast pork*

*all served with goose fat roasted potatoes, curly kale, carrots and Yorkshire Pudding

Desserts

Selection of ice creams and sorbets
Yoghurt cake, orange and mint salad
Eve's pudding with custard
Chocolate soup with cracked black pepper ice cream

Sample set menus

£10 for 2 courses
£12 for 3 courses

Starters

Winter root vegetable soup
Pickled herring

Mains

Turkey escalope with caper and sage butter sauce
Braised lamb's neck and mash

Desserts

Selection of ice cream or sorbet
Lime cheesecake with orange and mint salad