FRONTLINE CLUB *Restaurant*

STARTERS

White onion & cider soup with Keen's cheddar & onion croquette 5
Heritage tomatoes with green olives, oregano & ricotta 7
Burrata with Sardinian artichoke & Amalfi lemon 9
Ceviche of stone bass with avocado, jalapeño & lime 11
Isle of Mull scallops with heritage carrots, haggis & barley 12
Warm salad of wood pigeon, parsnip, elderberry & chickweed 9
Norfolk venison with pickled girolles & Berkswell 12

MAINS

Forest mushroom risotto with autumn truffle 12
Gnocchi verde with pecorino & pancetta 11
Whole Dorset plaice with shrimps & caper butter 16
Stone bass with Moroccan spiced chickpeas & coriander yoghurt 21
Grilled hanger steak with baked bone marrow, burnt onions & Bordelaise 21
Grilled veal cutlet with mousserons & red wine butter 26

CLASSICS

Norfolk lamb mixed grill with heritage potato crisps & paloise sauce 23
Fried haddock with chips & mushy peas 14
Grilled spring chicken with aïoli & thin cut chips 15
Norfolk lamb & root vegetable pie with rosemary mash 20
Steak tartare 9 *large with chips* 15
Hereford rib of beef with Béarnaise or peppercorn sauce 26

VEGETABLES

Fat chips / thin cut chip 3.5
Tenderstem broccoli with chilli & garlic 3.5
Gem and iceberg salad with blue cheese 4.5
Mixed leaf salad 3
Heritage tomatoes with lovage 4.5
Rosemary mash 3.5
White cabbage with chorizo 4.5
Spinach 3.5

If you or any of your guests have an allergy or dietary restriction, please inform your waiter.
This restaurant sources all of its fish from the British coast and all of the meat and game from British Farms, mainly from our farm in Ellingham, Norfolk.
This restaurant also supports the **FRONTINE CLUB Charitable Trust** *Events Programme promoting independent journalism and freedom of speech around the world.*
All above prices include 20% VAT. A 12.5% optional service charge will be added to your bill.