

FRONTLINE CLUB *Restaurant*

APERITIFS

RAG & BONE	9
<i>Opibir spied gin & tonic with black pepper & one red chilli</i>	
APEROL SPRITZ	9
<i>Aperol liqueur with Prosecco, soda water & orange</i>	
THAT GENT IS WEARING PINK	11
<i>St-Germain elderflower liqueur, Hennessy cognac, Angostura Bitters & brown sugar with Ca Movlin Rose Prosecco</i>	
GOD SNAPS HIS FINGER	11
<i>Aperol liqueur, Chase rhubarb liqueur, Bombay Sapphire gin, cranberry juice & lemon</i>	

GUEST WINES

NYETIMBER Sparkling Classic Cuvee, England, 2008	10/50
<i>The ultimate home-grown alternative to Champagne, for all special occasions</i>	
BOOM BOOM! Syrah 2011 Washington State	41
<i>Bramming with flavours of black cherry, figs and jam with an intense and sweet finish</i>	
MADFISH GRANDSTAND Pinot Noir 2010	35
<i>A charming Pinot Noir with delicate aromas of red cherry, raspberry and a savory fleshiness</i>	

NIBBLES

Blue cheese popcorn	2
Cheddar & paprika popcorn	2
Olive oil & mozzarella popcorn	2
Mixed fresh olives	3

LUNCH SET MENU

2 Courses	15
3 Courses	18

Celeriac, apple & chestnut soup
Glazed ham hock salad, puy lentils
Grilled leeks, soft boiled egg, parmesan crisp

Mixed vegetable tagine, fragrant couscous, minted yogurt
Frontline fishcake, spinach, mustard sauce
Roast chicken, garlic mash, wild mushrooms

Chocolate & mint mousse
Rice pudding with plum compote
Treacle tart

STARTERS

Searched scallops with Jerusalem artichoke & pancetta	12/20
Norfolk game terrine with quince jelly & brioche	12
Caramelised onion tart with goat's cheese	8
Celeriac, apple & chestnut soup	6

SALADS

Grilled leeks, soft boiled egg & parmesan crisp	7/12
Heritage beetroot, pickled walnut & Bosworth Ash cheese	7/12
Crayfish with Romero peppers, baby gem & avocado	8/14
Glazed ham hock, puy lentils & dandelion	8/14

MAINS

Ribeye on the bone with béarnaise sauce or shallot gravy	24
Four cheese macaroni with spinach	12
Braised featherblade of beef with peppered neeps	18

DESSERTS

Rice pudding with plum compote	6
Ginger bread pudding	6
Treacle tart	6
Chocolate & mint mousse	6
Sticky toffee pudding	6
Selection of cheeses with quince & chutney	9
Selection of ice creams & sorbets	6

CARAFES

Les Vignes de L'Eglise Vermentino, 2011	14
Baron de Badassiere Picpoul de Pinet, 2012	17
Tinpot Hut Marlborough Sauvignon Blanc, 2012	22
Estate Riesling, Dreissigacker, Rheinhessen, 2010	24
Les Vignes de L'Eglise Grenache/Merlot, 2011	14
Inspira Reserva Cabernet Sauvignon, 2011	17
Rioja Reserva, Izadi, La Rioja, 2007	22
Altos las Hormigas Mendoza Malbec, 2012	22

CURED & RAW

Salmon Gravavlax with sweet mustard dressing & pickled fennel	9
Stone bass ceviche with mango & lime salsa	10
Steak tartare & melba toast	10/16
Parma Ham with figs, honey & balsamic	9

CLASSICS

Frontline fishcake, spinach & mustard sauce	12
Mixed vegetable tagine, fragrant couscous & minted yogurt	14
Roast chicken, garlic mash & girolles	16
Winter vegetable hash with fried egg & wild mushrooms	13

Norfolk game bird with Savoy cabbage, bacon & roast potatoes (ask your waiter)	20
Grilled haunch of venison with roast winter vegetables & red cabbage	19
Roasted cod with cauliflower, chorizo & mild curry sauce	17
Whole Dover sole with brown butter, lemon & parsley	27

SIDES

Mash	3
Spinach	4
Thick-cut chips	3
Mixed leaf salad	3
Sprouting broccoli & almonds	4
Spiced red cabbage	4



Ellingham Hall Farm: All of our produce comes from carefully chosen suppliers and our farm in Norfolk.