FRONTLINE CLUB *Restaurant*

Basket of bread 2
Nocellara olives 3
Mixed spicy harissa nuts 3

STARTERS

Sweetcorn broth 5.5
Salt baked celeriac, shaved vegetables, toasted hazelnuts & kale pesto 7.5
Pear, endive, Shropshire blue & pickled walnuts 7.25
Hot smoked salmon, new potatoes, watercress, radish & lemon yoghurt dressing 9
Seared scallops, curried cauliflower & golden raisins 14
Blackened mackerel fillet, beetroot & herb oil 8
Tiger prawns, chilli & mango salsa 11
Crispy duck salad, lime, soy & chilli dressing 11.5

MAINS

Roast heritage carrot & pearl barley risotto 12
Halloumi, grilled artichoke, bulgur wheat & pomegranate salad 14.5
Pan roasted cod, chorizo & red pepper 17.5
Daily catch (Please ask your waiter)
Haddock and chips, minted peas 14.5
Guinea fowl breast, mushroom duxelle, cavolo nero & lyonnaise potato, elderberry jus 19
Herb crusted Norfolk lamb chop, braised shoulder, roast baby beets, artichoke & turnip 30
Roast duck breast, pickled blackberry, fondant potato, kale & red wine jus 23
12oz bone ribeye steak, truffled chips, bone marrow butter 28
Rabbit loin, braised leg croquette, chervil root & chanterelles 24
Slow cooked feather blade, roast pumpkin, carrot, Romanesque & leek 18

VEGETABLES

House salad 4
Mixed leaf salad 4
Tenderstem broccoli, toasted almonds 4
Fat chips / Fries 4
Courgette & parmesan fries 5
Creamed Mash 4

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.