

CLUB

# FRONTLINE

## STARTERS

**SOUP OF THE DAY** 6  
Pumpkin & sage (vn/g.f)

**STEAK TARTARE** 15  
Arlington hen's egg (d.f)

**HOME CURED SALMON** 15  
German rye, dill crème fraîche

**SALT & PEPPER SQUID** 13  
Chilli, aioli (d.f)

**BAKED BRIE IN FILO** 8  
Mango chutney (vn)

**GRILLED SCALLOPS (3)** 15  
Black pudding, seaweed butter

## SET MENU

**2 COURSE** 15.50

Soup OR Baked brie  
Veg Curry OR Salmon

**3 COURSE** 19.50

## MAINS

**VEGETABLE CURRY** 16  
Coconut rice (ve/g.f)

**HADDOCK & CHIPS** 17  
Mushy peas, tartare sauce

**CRUMBED PORK RIBEYE** 19  
Crunchy coleslaw

**VEGETABLE WELLINGTON** 19  
Goats' cheese, parsnip puree (vn)

**NORFOLK LAMB PIE** 21  
Mash & gravy

**SEAFOOD LINGUINE** 25  
Cherry tomatoes, olive oil,  
hint of chilli (d.f)

**RIBEYE STEAK & CHIPS** 27  
Dedham 10oz, peppercorn sauce

**FISH OF THE DAY** 24  
Crushed new potatoes

## SIDES

**CHIPS** 4.5

**CREAMED SPINACH** 5.5

**GREEN SALAD** 4.5

**MASH POTATO** 4.5

**COURGETTE & PARMESAN FRIES** 6.5

## DESSERT & CHEESE

**CHOCOLATE GANACHE TART** 6.5

**STICKY TOFFEE PUDDING** 6.5

**BLOOD ORANGE CHEESECAKE** 6.5

**ICE CREAM OR SORBETS** 5.5

**CHEESE PLATE FOR 2** 10

*Home baked bread & artisan butter 1pp*

whilst every effort is made to reduce cross contamination, we unfortunately can never guarantee allergen free dishes, please inform your server of any allergy or dietary requirements. Prices VAT inclusive, a 12.5% discretionary service charge will be added to your bill