

THE CHURCHILL ROOM

Portraits in the Churchill Room

At the far end of the dining room Sir Winston Churchill is flanked on the left by his father, Lord Randolph Churchill, and on the right by George Canning. Lord Randolph, who was adored by his son, had a brilliant but brief political career in the 1880s. Canning, one of our greatest Foreign Secretaries, served a shorter term as Prime Minister than anyone else, dying in August 1827 after only four months in office.

At the opposite end of the dining room, Her Majesty The Queen is flanked by copies of two portraits by the famous painter, Sir Thomas Lawrence.

Lord Castlereagh, on the left, preceded Canning as Foreign Secretary and was equally famous, though utterly different in his policies; the two men loathed each other. The portrait on the right of The Queen is of Sir Robert Peel, founder of the Metropolitan Police, who became leader of the Conservative Party in 1834 and served as Prime Minister from 1841 to 1846.

The two other paintings in the room are of Joseph Chamberlain (wearing his trademark orchid) and Field Marshal Lord Roberts. Chamberlain, a powerful Colonial Secretary, was leader of his own Liberal Unionist Party for many years; it merged with the Conservatives in 1912. The Boer War broke out during his period in office; Roberts, one of the greatest Victorian military commanders, brought Britain victory in it.

STARTERS

Soup of the Day	£7.50
Potted Shrimps <i>with Wholemeal Toast</i>	£15.00
Smoked Salmon <i>with Crème Fraîche, Blinis and Caviar</i>	£13.50
Club Pâté <i>with Fruit Chutney and Granary Toast</i>	£9.00
Dorset Crab & Avocado Timbale <i>served with Brown Crab, Lumpfish Roe & Micro Herbs</i>	£15.00
Pearl Barley & Swede Salad <i>with Tender Stem Broccoli, Pumpkin Seeds, Red Onion & Balsamic Vinaigrette</i>	£9.00
Tomato & Bell Pepper Terrine <i>served with Burrata & Basil Pearls</i>	£9.50
Roasted Octopus <i>served with Hummus, New Potatoes, Crispy Capers & Sun-dried Tomatoes</i>	£10.50
Duck & Plum Salad <i>with Roasted Almonds, Coriander, Chicory, Spring Onion & Fish Dressing</i>	£10.00
6 Colchester Rock Oysters	£21.50

If you have a food allergy, intolerance or sensitivity, please speak to the team about ingredients in our dishes before you order your meal

MAIN DISHES

Pan Roasted Duck Breast <i>with Roasted Swede, Confit Leeks & Port Jus</i>	£34.00
Venison Loin <i>with Celeriac, Grilled Chicory & Venison Haggis Croquette</i>	£36.00
Oven Roasted Grouse Breast <i>with Creamed Barley, Confit Leg, Mixed Berries Compote & Watercress Salad</i> (may contain shot)	£46.00
Lamb Rump <i>with Roasted Mixed Vegetables, Couscous, Pomegranate & Balsamic Cranberries</i>	£34.00
Chicken Tikka Masala <i>with Steamed Rice, Papadum, Chili & Coriander</i>	£20.00
Cottage Pie <i>topped with Mashed Potato Gratin and served with Green Peas</i>	£19.50
Monkfish Wrapped in Parma Ham <i>served on Cannellini Bean Purée & Sauerkraut Salad</i>	£32.00
Red Snapper Fillet <i>served with Confit Potato, Peperonata, Basil, Caper Berries & Raisins</i>	£32.00
Creamy Pumpkin & Mascarpone Rigatoni Pasta	£14.00
Oven Roasted Whole Grouse <i>with Traditional Accompaniments</i> (may contain shot)	£46.00
Grilled Dover Sole <i>with Meunière Sauce</i> (served on or off the bone)	£46.00

FROM THE GRILL

Surrey Farm Fillet Steak £38.00	Salt Marsh Lamb Cutlets £36.00
Chateaubriand <i>To Share</i> £72.00	Calves' Liver & Bacon £21.00
Club Mixed Grill £23.00	

SIDE DISHES

Chips	Chili & Garlic Broccoli	Mixed Vegetables
New Potatoes	Spinach	Courgette Fries
Sautéed Potatoes	Green Beans	£5.50
£5.00	Carrots	
	Mixed Salad	
	£5.00	

THE CHURCHILL ROOM

Portraits in the Churchill Room

At the far end of the dining room Sir Winston Churchill is flanked on the left by his father, Lord Randolph Churchill, and on the right by George Canning. Lord Randolph, who was adored by his son, had a brilliant but brief political career in the 1880s. Canning, one of our greatest Foreign Secretaries, served a shorter term as Prime Minister than anyone else, dying in August 1827 after only four months in office.

At the opposite end of the dining room, Her Majesty The Queen is flanked by copies of two portraits by the famous painter, Sir Thomas Lawrence.

Lord Castlereagh, on the left, preceded Canning as Foreign Secretary and was equally famous, though utterly different in his policies; the two men loathed each other. The portrait on the right of The Queen is of Sir Robert Peel, founder of the Metropolitan Police, who became leader of the Conservative Party in 1834 and served as Prime Minister from 1841 to 1846.

The two other paintings in the room are of Joseph Chamberlain (wearing his trademark orchid) and Field Marshal Lord Roberts. Chamberlain, a powerful Colonial Secretary, was leader of his own Liberal Unionist Party for many years; it merged with the Conservatives in 1912. The Boer War broke out during his period in office; Roberts, one of the greatest Victorian military commanders, brought Britain victory in it.

STARTERS

Soup of the Day

Potted Shrimps

with Wholemeal Toast

Smoked Salmon

with Crème Fraîche, Blinis and Caviar

Club Pâté

with Fruit Chutney and Granary Toast

Dorset Crab & Avocado Timbale

served with Brown Crab, Lumpfish Roe & Micro Herbs

Pearl Barley & Swede Salad

with Tender Stem Broccoli, Pumpkin Seeds, Red Onion & Balsamic Vinaigrette

Tomato & Bell Pepper Terrine

served with Burrata & Basil Pearls

Roasted Octopus

served with Hummus, New Potatoes, Crispy Capers & Sun-dried Tomatoes

Duck & Plum Salad

with Roasted Almonds, Coriander, Chicory, Spring Onion & Fish Dressing

6 Colchester Rock Oysters

If you have a food allergy, intolerance or sensitivity, please speak to the team about ingredients in our dishes before you order your meal

MAIN DISHES

Pan Roasted Duck Breast

with Roasted Swede, Confit Leeks & Port Jus

Venison Loin

with Celeriac, Grilled Chicory & Venison Haggis Croquette

Oven Roasted Grouse Breast

with Creamed Barley, Confit Leg, Mixed Berries Compote & Watercress Salad
(may contain shot)

Lamb Rump

with Roasted Mixed Vegetables, Couscous, Pomegranate & Balsamic Cranberries

Chicken Tikka Masala

with Steamed Rice, Papadum, Chilli & Coriander

Cottage Pie

topped with Mashed Potato Gratin and served with Green Peas

Monkfish Wrapped in Parma Ham

served on Cannellini Bean Purée & Sauerkraut Salad

Red Snapper Fillet

served with Confit Potato, Peperonata, Basil, Caper Berries & Raisins

Creamy Pumpkin & Mascarpone Rigatoni Pasta

Oven Roasted Whole Grouse

with Traditional Accompaniments
(may contain shot)

Grilled Dover Sole

with Meunière Sauce
(served on or off the bone)

FROM THE GRILL

Surrey Farm Fillet Steak

Salt Marsh Lamb Cutlets

Chateaubriand
To Share

Calves' Liver & Bacon

Club Mixed Grill

SIDE DISHES

Chips
New Potatoes
Sautéed Potatoes

Chili & Garlic Broccoli
Spinach
Green Beans
Carrots
Mixed Salad

Mixed Vegetables
Courgette Fries