

THE WELLINGTON ROOM

For many years this dining room was used by members of the Club when entertaining women guests. When first used for this purpose in 1952, dinner cost ten shillings and sixpence (just over 50 pence in decimal coinage) per head.

In the year 2000 the room was completely refurbished, and renamed to honour the memory of the great Duke of Wellington, the Club's founding father during the period after the Napoleonic Wars when he was leader of the Tory Party (1828-34) from which today's Conservative Party emerged.

The Club's in-house magazine recorded in 2000: "the room has been restored in a style appropriate to the era of the building. A wonderfully vibrant red is now on the walls and the ceiling has come alive with the most delicate of gilding".

The room is dominated by an unusual portrait of the Duke, painted around 1827 by John Jackson R.A, a leading artist of the period. It shows Wellington in the uniform of a Portuguese field marshal, providing a reminder of his series of unbroken victories during the Peninsular War between 1808 and 1814 when his armies included substantial Portuguese contingents.

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 £5.00	Green Beans	£5.50
	Carrots	
	Mixed Salad £5.00	

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STARTERS

Soup of the Day

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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

MAIN DISHES

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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

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Oven Roasted Whole Grouse

with Traditional Accompaniments
(may contain shot)

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with Meunière Sauce
(served on or off the bone)

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Salt Marsh Lamb Cutlets

Chateaubriand

To Share

Calves' Liver & Bacon

Club Mixed Grill

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New Potatoes
Sautéed Potatoes

Chili & Garlic Broccoli
Spinach
Green Beans
Carrots
Mixed Salad

Mixed Vegetables
Courgette Fries