

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 Shrimp <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
Sprout Salad <i>with Iceberg Lettuce, Avocado, Pomegranate & Cucumber</i>	£9.00
Haggis Scotch Egg <i>with Haggis Soil, Piccalilli Cream & Mixed Salad</i>	£10.50
Gilthead Bream Ceviche <i>Marinated with Lime served with Chili, Mango, Mint, Mustard & Baby Gem Lettuce</i>	£10.50
Asparagus & Chorizo Salad <i>with New Potatoes, Mixed Leaves & Purple Sprouting Broccoli</i> <i>served with Almond & Chorizo Dressing</i>	£12.00
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

Oven Roasted Venison <i>with Homemade Venison Sausage, Pear & Parsnip Purée, Lentils & Brussels Sprout</i>	£36.00
Pan Roasted Duck Breast <i>with Roast Beetroot & Beetroot Purée, Chicory & Duck Leg Croquette</i>	£32.00
Grilled Pork Cutlet <i>Glazed with Honey, served with Port & Stilton Cabbage, Purple Potatoes & Apple Sauce</i>	£32.00
Braised Lamb Shank <i>with Pilaf Rice, Tender Stem Broccoli & Braising Sauce</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 & Coconut Curry <i>with Mangetout & Chickpeas, served with a Butter Naan & Coriander</i>	£32.00
Pan Roasted Fillet of Salmon <i>with Rocket, Fennel, Radish, Croutons, Mustard, Black Olive, Watercress & Lemon</i>	£28.00
Beetroot, Goat Cheese & Roasted Hazelnut Risotto	£16.00
Baked Spring Vegetable Ratatouille <i>with Hummus, Parsley & Macadamia Nuts</i>	£16.00
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 New Potatoes Sautéed Potatoes £5.00	Chili & Garlic Broccoli Spinach Green Beans Carrots Mixed Salad £5.00	Mixed Vegetables Cauliflower Mornay £5.50
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STARTERS

Soup of the Day

Potted Shrimp

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

Sprout Salad

with Iceberg Lettuce, Avocado, Pomegranate & Cucumber

Haggis Scotch Egg

with Haggis Soil, Piccalilli Cream & Mixed Salad

Gilthead Bream Ceviche

Marinated with Lime served Chili, Mango, Mint, Mustard & Baby Gem Lettuce

Asparagus & Chorizo Salad

*with New Potatoes, Mixed Leaves & Purple Sprouting Broccoli
served with Almond & Chorizo Dressing*

6 Colchester Rock Oysters

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with Homemade Venison Sausage, Pear & Parsnip Purée, Lentils & Brussels Sprout

Pan Roasted Duck Breast

with Roast Beetroot & Beetroot Purée, Chicory & Duck Leg Croquette

Grilled Pork Cutlet

Glazed with Honey, served with Port & Stilton Cabbage, Purple Potatoes & Apple Sauce

Braised Lamb Shank

with Pilaf Rice, Tender Stem Broccoli & Braising Sauce

Chicken Tikka Masala

with Steamed Rice, Papadum, Chili & Coriander

Cottage Pie

topped with Mashed Potato Gratin and served with Green Peas

Monkfish & Coconut Curry

with Mangetout & Chickpeas, served with a Butter Naan & Coriander

Pan Roasted Fillet of Salmon

with Rocket, Fennel, Radish, Croutons, Mustard, Black Olive, Watercress & Lemon

Beetroot, Goat Cheese & Roasted Hazelnut Risotto

Baked Spring Vegetable Ratatouille

with Hummus, Parsley & Macadamia Nuts

Grilled Dover Sole

with Meunière Sauce

(served on or off the bone)

FROM THE GRILL

Surrey Farm Fillet Steak

Salt Marsh Lamb Cutlets

Chateaubriand

Calves' Liver & Bacon

To Share

Club Mixed Grill

SIDE DISHES

Chips
New Potatoes
Sautéed Potatoes

Chili & Garlic Broccoli
Spinach
Green Beans
Carrots
Mixed Salad

Mixed Vegetables
Cauliflower Mornay