

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 RA, 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 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, Chilli & 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

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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