

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 fourth 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
Poached Pear & Baby Stilton Salad <i>with Chicory, Baby Gem Lettuce & Walnuts</i>	£7.00
Haggis Scotch Egg <i>with Haggis Soil, Piccalilli Cream & Mixed Salad</i>	£10.50
Tuna Tataki <i>with Soya & Sesame Stir Fried Vegetables, Sesame & Mixed Cress</i>	£10.50
Foie Gras <i>with Sweet & Sour Grapes, Mixed Leaves, Brioche Croutons & Port Reduction</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

Grilled Venison Loin <i>with Roasted Salsify, Haggis Hash & Poached Pear</i>	£36.00
Pan Roasted Duck Breast <i>with Roast Beetroot & Beetroot Purée, Chicory & Duck Leg Croquette</i>	£32.00
Roast Pheasant Breast <i>stuffed with Leg & Truffle Mousse served on Mashed Potato & Mixed Mushroom Ragù</i>	£32.00
Braised Ox Cheek <i>with Creamy Polenta, Toasted Pine Nuts, Basil & Dried Cherry Tomato</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
Pan Roasted Halibut Fillet <i>with Mixed Bean Casserole, Gremolata & Leeks</i>	£32.00
Pan Roasted Fillet of Cod <i>served with Jerusalem Artichoke Purée, Grilled New Potatoes & Herb Cream</i>	£32.00
Roasted Winter Vegetable & Ricotta Risotto <i>with Kale, Red Onion, Parsnip, Carrot & Butternut Squash</i>	£16.00
Roasted Cauliflower <i>with Quinoa & Toasted Almonds, served on Spicy Onion Gravy</i>	£16.00
Grilled Dover Sole <i>with Mennière 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	Cauliflower Mornay
Sautéed Potatoes	Green Beans	£5.50
£5.00	Carrots	
	Mixed Salad	
	£5.00	

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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

Poached Pear & Baby Stilton Salad

with Chicory, Baby Gem Lettuce & Walnuts

Haggis Scotch Egg

with Haggis Soil, Piccalilli Cream & Mixed Salad

Tuna Tataki

with Soya & Sesame Stir Fried Vegetables, Sesame & Mixed Cress

Foie Gras

with Sweet & Sour Grapes, Mixed Leaves, Brioche Croutons & Port Reduction

6 Colchester Rock Oysters

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with Roasted Salsify, Haggis Hash & Poached Pear

Pan Roasted Duck Breast

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

Roast Pheasant Breast

stuffed with Leg & Truffle Mousse served on Mashed Potato & Mixed Mushroom Ragu

Braised Ox Cheek

with Creamy Polenta, Toasted Pine Nuts, Basil & Dried Cherry Tomato

Chicken Tikka Masala

with Steamed Rice, Papadam, Chili & Coriander

Cottage Pie

topped with Mashed Potato Gratin and served with Green Peas

Pan Roasted Halibut Fillet

with Mixed Bean Casserole, Gremolata & Leeks

Pan Roasted Fillet of Cod

served with Jerusalem Artichoke Purée, Grilled New Potatoes & Herb Cream

Roasted Winter Vegetable & Ricotta Risotto

with Kale, Red Onion, Parsnip, Carrot & Butternut Squash

Roasted Cauliflower

with Quinoa & Toasted Almonds, served on Spicy Onion Gravy

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