

## 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.*

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### STARTERS

<b>Soup of the Day</b>	<b>£7.50</b>
<b>Potted Shrimp</b> <i>with Wholemeal Toast</i>	<b>£15.00</b>
<b>Smoked Salmon</b> <i>with Crème Fraîche, Blinis and Caviar</i>	<b>£13.50</b>
<b>Club Pâté</b> <i>with Fruit Chutney and Granary Toast</i>	<b>£9.00</b>
<b>Dorset Crab &amp; Avocado Timbale</b> <i>served with Brown Crab, Lumpfish Roe &amp; Micro Herbs</i>	<b>£15.00</b>
<b>Poached Pear &amp; Baby Stilton Salad</b> <i>with Chicory, Baby Gem Lettuce &amp; Walnuts</i>	<b>£7.00</b>
<b>Haggis Scotch Egg</b> <i>with Haggis Soil, Piccalilli Cream &amp; Mixed Salad</i>	<b>£10.50</b>
<b>Tuna Tataki</b> <i>with Soya &amp; Sesame Stir Fried Vegetables, Sesame &amp; Mixed Cress</i>	<b>£10.50</b>
<b>Foie Gras</b> <i>with Sweet &amp; Sour Grapes, Mixed Leaves, Brioche Croutons &amp; Port Reduction</i>	<b>£12.00</b>
<b>6 Colchester Rock Oysters</b>	<b>£21.50</b>

*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

<b>Grilled Venison Loin</b> <i>with Roasted Salsify, Haggis Hash &amp; Poached Pear</i>	<b>£36.00</b>
<b>Pan Roasted Duck Breast</b> <i>with Roast Beetroot &amp; Beetroot Purée, Chicory &amp; Duck Leg Croquette</i>	<b>£32.00</b>
<b>Roast Pheasant Breast</b> <i>stuffed with Leg &amp; Truffle Mousse served on Mashed Potato &amp; Mixed Mushroom Ragù</i>	<b>£32.00</b>
<b>Braised Ox Cheek</b> <i>with Creamy Polenta, Toasted Pine Nuts, Basil &amp; Dried Cherry Tomato</i>	<b>£34.00</b>
<b>Chicken Tikka Masala</b> <i>with Steamed Rice, Papadam, Chili &amp; Coriander</i>	<b>£20.00</b>
<b>Cottage Pie</b> <i>topped with Mashed Potato Gratin and served with Green Peas</i>	<b>£19.50</b>
<b>Pan Roasted Halibut Fillet</b> <i>with Mixed Bean Casserole, Gremolata &amp; Leeks</i>	<b>£32.00</b>
<b>Pan Roasted Fillet of Cod</b> <i>served with Jerusalem Artichoke Purée, Grilled New Potatoes &amp; Herb Cream</i>	<b>£32.00</b>
<b>Roasted Winter Vegetable &amp; Ricotta Risotto</b> <i>with Kale, Red Onion, Parsnip, Carrot &amp; Butternut Squash</i>	<b>£16.00</b>
<b>Roasted Cauliflower</b> <i>with Quinoa &amp; Toasted Almonds, served on Spicy Onion Gravy</i>	<b>£16.00</b>
<b>Grilled Dover Sole</b> <i>with Meunière Sauce</i> (served on or off the bone)	<b>£46.00</b>

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## FROM THE GRILL

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

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## SIDE DISHES

<b>Chips</b>	<b>Chili &amp; Garlic Broccoli</b>	<b>Mixed Vegetables</b>
<b>New Potatoes</b>	<b>Spinach</b>	<b>Cauliflower Mornay</b>
<b>Sautéed Potatoes</b>	<b>Green Beans</b>	<b>£5.50</b>
<b>£5.00</b>	<b>Carrots</b>	
	<b>Mixed Salad</b>	
	<b>£5.00</b>	

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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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## MAIN DISHES

### **Grilled Venison Loin**

*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)

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## FROM THE GRILL

**Surrey Farm Fillet Steak**

**Salt Marsh Lamb Cutlets**

**Chateaubriand**

**Calves' Liver & Bacon**

*To Share*

**Club Mixed Grill**

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## SIDE DISHES

**Chips**  
**New Potatoes**  
**Sautéed Potatoes**

**Chili & Garlic Broccoli**  
**Spinach**  
**Green Beans**  
**Carrots**  
**Mixed Salad**

**Mixed Vegetables**  
**Cauliflower Mornay**