



19th HOLE

MENU

BREAKFAST

7.00am - 11.00am

FULL ENGLISH BREAKFAST (CA) | £14.65

Bacon, sausage, baked beans, black pudding, grilled tomato, two free range fried eggs, mushroom with white or brown toast (849 Kcal)

1st TEE SANDWICH (CA) | £7.85

Bacon, sausage and fried free range egg in a white floured bap (620 Kcal)

BACON OR CUMBERLAND SAUSAGE SANDWICH (CA) | £5.25

Served on toasted white, brown or soft floured bap (597 or 747 Kcal)

EGGS ON TOAST (CA, GF*) | £4.50

Fried, scrambled or poached, served on white or brown toast (341, 542 or 310 Kcal)

SCOTTISH PORRIDGE (CA) | £4.20

Blossom honey and fresh berries (295 Kcal)

FRESHLY BAKED CROISSANTS OR DANISH PASTRIES (CA) | £1.99

Served with British preserves (636 Kcal)

TEA OR COFFEE WITH TOAST (CA, GF*) | £4.20

Two slices with British preserves and butter (385 Kcal)

FRESH FRUIT SALAD (GF, VE) (59 Kcal) | £4.15

FRUIT YOGHURT (CA, V, GF) (see pot for Kcal) | £1.60

CLASSIC SANDWICHES

11.00am - 5.00pm

Served on white, wholemeal, gluten free bread, or artisan baguette

CAJUN CHICKEN MAYONNAISE (CA) (838 Kcal) | £8.90

SMOKED SALMON (CA) (831 Kcal) | £11.40

RARE ROASTED SCOTCH BEEF AND HORSERADISH SAUCE (CA) (834 Kcal) | £9.95

PRAWN MAYONNAISE AND GEM LETTUCE (CA) (756 Kcal) | £9.95

TUNA MAYONNAISE AND CUCUMBER (CA) (803 Kcal) | £8.35

TOASTED SANDWICH (CA) (673 Kcal*) | £8.35

Choice of three of the following fillings: **ham, cheese, tomato or pickle**

(*The calorie count is based on cheese and pickle on white bread as the highest calorie count)

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.

(CA) Contains Allergens, (V) Suitable for Vegetarians, (VE) Suitable for Vegans, (GF) Gluten Free, (GF*) Gluten Free on request.

Adults need around 2000 Kcal a day. All prices include VAT at the current rate.

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best available seasonal produce where possible. Our coffee is sustainably sourced from a Fairtrade supplier, roasting small batches.



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MENU

SPECIALITY SANDWICHES

11.00am - 5.00pm

CROQUE MONSIEUR (CA) | £9.95

Ham, Gruyère cheese, creamy béchamel sauce and salad (895 Kcal)

CROQUE MADAME (CA) | £10.20

Ham, Gruyère cheese, creamy béchamel sauce, griddled egg and salad (974 Kcal)

CHICKEN WRAP (CA) | £10.20

Grilled marinated chicken, grilled pepper & aubergine, gem lettuce, red pesto and ricotta sauce (789 Kcal)

THE 19th HOLE CLUB SANDWICH (CA, GF*) | £12.00

Crispy bacon, grilled marinated chicken, fried egg, tomato, gem lettuce and mayonnaise (1097 Kcal)

LIGHT BITES

11.00am - 5.00pm

THE 19th HOLE BRUNCH (CA) | £14.65

Bacon, sausage, baked beans, black pudding, grilled tomato, two free range fried eggs, mushroom with white or brown toast (849 Kcal)

BAKED POTATO WITH YOUR CHOICE OF TOPPING (CA) | £7.30

Chilli con carne (645 Kcal), prawn Marie Rose (501 Kcal), Heinz baked beans (563 Kcal), tuna mayonnaise (840 Kcal), Cheddar cheese (501 Kcal) or Cajun chicken mayonnaise (568 Kcal)

WILTSHIRE HAM WITH TWO FREE RANGE FRIED EGGS AND CHIPS (CA, GF) | £10.45
(821 Kcal)

HALF PORTION OF FISH AND CHIPS (CA, GF*) | £9.50

With tartare sauce (663 Kcal)

LOUISIANA CHICKEN TENDERS (CA, GF*) | £3.65

Cajun mayonnaise (548 Kcal)

TRADITIONAL BATTERED ONION RINGS (CA, V, GF*) (304 Kcal) | £2.60

CUMBERLAND SAUSAGE (CA) (254 Kcal) | £1.55

BOWL OF CHIPS OR FRITES (V, GF) (247 or 184 Kcal) | £2.60

Add chilli con carne (121 kcal) | £2.10

POUTINE (CA, GF) | £5.50

Fries, cheddar curds, candy jalapeños, red onion, shallot jus (475 Kcal)

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