19TH HOLE TRADITIONAL MENU

12 NOON - 9.00PM

STARTERS

| BOWL OF OLIVES (VE, GF) (128 kcal) | £3.65 |
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| FRENCH ONION SOUP Baked with Gruyère cheese crouton (CA, GF*) (272 kcal) | £8.25 |
| PRAWN COCKTAIL SALAD Crispy gem, baby leaf salad, cucumber, beetroot, pickled red onion (CA) (95 kcal) | £12.00 |
| CAESAR SALAD (starter main course) Crisp gem lettuce, croutons, Caesar dressing, shaved Parmesan and anchovies (CA, GF*) (611 kcal) | £10.45 £15.70 |
| Add grilled marinated chicken (721 kcal) Add three grilled tiger prawns (609 kcal) | £3.10 £3.10 |

MAINS

| STEAK FRITES Eschalotte sauce (CA, GF) (795 kcal) | £24.00 |
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| TRADITIONAL BATTERED LINE CAUGHT COD FILLET Chips, mushy peas, lemon and homemade tartare sauce (CA, GF*) (1054 kcal) | £19.00 |
| CHEESEBURGER AND FRIES Mozzarella, candy jalapeños, beetroot, red onion, gem lettuce and classic burger sauce (CA, GF*) (1109 kcal) | £18.30 |

SIDES

| CHIPS OR FRIES (V, GF) (247 or 184 kcal) | £2.60 |
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| SIDE SALAD (CA, V, GF) (198 kcal) | £3.10 |
| SPROUTS (CA, VE, GF) (65 kcal) | £3.10 |
| TRADITIONAL BATTERED ONION RINGS (CA, V, GF*) (304 kcal) | £2.60 |
| ROASTED ROOT VEGETABLES (CA, V, GF) (75 kcal) | £2.60 |
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SUSTAINABILITY

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.

ALLERGIES

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.