

# Cocktails

## **Virgin Redhead**

Bubbly, berry liqueurs, Bombay Sapphire, fresh raspberries.

*Built*

## **Classic Champagne cocktail**

Champagne, Cognac, bitters.

*Built*

## **Manhattan**

Woodford Reserve Bourbon, sweet vermouth.

*Stirred*

## **Gin Fizz**

Bombay Sapphire, lemon, soda, egg white.

*Shaken*

## **Twisted Mojito**

Vanilla infused Bacardi Superior, lime, mint, sugar, soda.

*Stirred*

## **Cosmopolitan**

Cointreau, Grey Goose L'Orange, cranberry, lime.

*Shaken*

## **Dirty Martini**

Grey Goose or Bombay Sapphire, vermouth, olive.

*Stirred*

## **Daiquiri**

Bacardi Superior, lime, sugar.

*Shaken*

## **Tommy's Margarita**

Tequila, lemon, lime, orange, agave syrup.

*Shaken*

*Unfortunately due to local licensing laws we are unable to serve alcoholic beverages before midday on Sundays.*

# Rise and shine

Available until midday

## **The Clubhouse British breakfast**

Poached, scrambled or fried egg, pork sausage, streaky bacon, tomato, mushroom and baked beans.

## **Smoked haddock fritatta**

Served with a chive crème fraîche.

## **Homemade churros (V)**

With a bitter chocolate sauce.

## **Greek yoghurt and seasonal fruits (V)**

With honey and homemade granola.

## **Egg Benedict**

Poached egg, ham, Hollandaise sauce and a toasted English muffin.

*- also available with spinach in place of ham (V)*

## **Seasonal fruit salad (V)**

Freshly cut local and far fetched fruits.

## **Sausage or bacon sandwich**

Served with tomato ketchup.

## **Selection of cereals (V)**

Please ask a member of the team for today's choice.

# Hot drinks

**Tea Forte – English breakfast, Earl Grey, chamomile, sencha and citrus mint**

**Freshly ground Lavazza coffee as you like it**

**Hot chocolate**

Wireless internet details

**SSID:** Virgin-Clubhouse  
**Wi-Fi Password:** connect

# Dine

Available from midday

## Starters

### Leek and potato soup (V)

With a chive crème fraîche and truffle oil.

### Saffron, tomato and olive arancini (V)

With a Taleggio cheese dip.

### Chicken caesar salad

Served with a poached egg.

### Potted salmon

With a caper berry salad and toast.

## Main courses

### Seared salmon

Shaved fennel, orange and toasted pinenut salad.

### Chicken ramen noodles

Thai basil, spicy chilli sauce and dark soy.

### Curry spiced grilled tilapia fillet

Served with coconut rice and a mild curry sauce.

### Clubhouse burger

Classic grilled burger served on a toasted potato bread, marinated plum tomato, lettuce, dill pickle and fries.

### Roast gnocchi (V)

With glazed carrots, pea puree and grated parmesan.

## Desserts

### White wine poached plums

Served with Amaretto cream and homemade biscotti.

### Dark chocolate mousse

With sweetened cream and mixed berries.

### Artisan cheese selection

With pear chutney and assorted breads.

### Strawberry sorbet glass

A scoop of refreshing strawberry sorbet served on a seasonal fruit compote.

### The kitchen table

If you have a spare ten minutes and fancy a dessert with a difference, try this.

(V) dishes are suitable for vegetarians

# Champagne and Sparkling wine

**Lanson Black Label Champagne, NV, France, 12.5%**

Lively in both mousse and acidity, refreshing green apple fruit is accompanied by a delicate bready nose and clearly defined finish.

**Prosecco Enza DOC, NV, Italy, 11%**

Fruity scents of pear and green apples with a light, floral and citrus note finishing with peach and honeysuckle.

# White wines

**Villa Mt Eden, Chardonnay, Santa Maria Valley, USA, 13.5%**

Pear, apple, melon and citrus acidity with notes of cream and vanilla.

**Santa Cristina, Pinot Grigio, Sicilia, Italy, 12%**

Yellow fruit, white flowers and orange blossoms with lively acidity.

**Snoqualmie, Sauvignon Blanc, Columbia Valley, USA, 13.4%**

Melon and citrus aromas follow through on the palate with a crisp clean finish.

# Red wines

**Hawk Crest, Cabernet Sauvignon, California, USA, 13.5%**

Ripe black cherry and cassis with hints of cedar, toast, brown sugar spice and earthy minerality.

**Red Diamond, Malbec, Mendoza, Argentina, 13.5%**

Berries and pomegranate with hints of vanilla and soft tannins.

**Santa Cristina, Rosso, Sangiovese, Toscana, Italy, 13%**

Aromas of raspberry and cherry, balanced with supple tannins and great depth of ripe red fruit.