

Clubhouse 1896 Lighter Bites

On Toast - All day

Free Range Eggs on Toast (GFO) £6.00
2 free range eggs of your choice served on
toasted sourdough or bloomer
Add Smoked Salmon £3.50

Avocado & Eggs (GFO) £8.95
Smashed avocado, crispy halloumi, chilli
jam, poached eggs on toasted sourdough
or bloomer
Add Smoked Salmon £3.50

Garlic Mushrooms (GFO) £7.50
Roasted field mushrooms, garlic & parsley
butter on toasted sourdough or bloomer

Add Extras £1.50 Each
Bacon, sausage, beans, mushrooms,
tomato, black pudding, hash browns

Sandwiches 12 - 4

All served in sliced soft bloomer with salad
garnish & homemade coleslaw

Cheese & Tomato (GFO) £7.50
Cheese & Ham (GFO) £8.00
Tuna Mayo & Cucumber (GFO) £7.50
B.L.T (GFO) £7.50
Bacon, lettuce, tomato & black pepper mayo

Make it
a baguette
for £1

Side Orders 12 - 4

Skin on Fries £4.00
Chunky Chips £4.00
Garlic Bread £4.00
Add Cheese £1.50

Omelettes 12 - 4 £9.50 (GF)

3 Egg omelette served with dressed
salad & fries with a choice of 2 fillings

**Bacon, Mushroom, Cheese, Onion,
Smoked Salmon, Tomato, Ham**

Add extra fillings for £1.50

Toasted Sandwiches 12 - 4

Toasted sourdough sandwiches, served with
dressed salad, homemade coleslaw & fries

Halloumi & Chilli (V) (GFO) £10.00
Crispy halloumi with sweet chilli jam

Bacon Brie & Cranberry (GFO) £10.00
Back bacon, cranberry sauce, brie

BBQ Chicken Melt (GFO) £10.00
Pulled roast chicken, BBQ sauce, cheddar

Tuna Melt (GFO) £10.00
Tuna mayo, cheddar

Make it
a baguette
for £1

Starters / Small Plates 12 - 4

Sticky Thai Chicken Tenders £7.00
Crispy coated chicken tenders in a sticky
Thai honey sauce on a bed of crunchy
Korean slaw finished with toasted sesame
seeds

Seasonal Soup (GFO) £7.00
Homemade seasonal soup using fresh
seasonal ingredients served with a crusty
freshly baked baguette & butter

Crispy Salt & Pepper Squid £7.00
Chunks of squid in a salt & pepper batter
served on a bed of mixed leaves with a
mango, lime & chilli dressing

Breaded Brie (V) £7.00
Chunks of creamy brie in a herby panko
bread crumb coating, served on a bed of
balsamic dressed leaves with a cranberry
dip