

# MEMBERS' CLUB

## DINNER MENU



### FROM THE BAR

GORDAL OLIVES (VG/GF)	5	MIXED NUTS (VG/GF)	3.5
SMOKED ALMONDS (VG/GF)	4.5	CHILLI RICE CRACKERS (VG/GF)	3.5

### TO SHARE OR START

STONEBAKED WHITE SOURDOUGH LOAF + salted butter (V)	4.5
CRISPY FRIED SQUID + sriracha mayo, lemon	10.5
GRILLED PADRON PEPPERS + aioli (V)	8.5
CHARCUTERIE PLATTER + prosciutto, salami, cornichons, celery remoulade, sourdough	13.5/20
CURED SALMON + dill crème fraîche, rye bread	12.5
BURRATA + basil and pinenut pesto, Heritage tomatoes (V)	12.5

### SALADS

TRADITIONAL NIÇOISE SALAD + tomato, spring onions, celery, broad beans, radish, green peppers, boiled egg, anchovies	13
QUINOA SALAD + asparagus, edamame (VG)	12
TOPPINGS + grilled chicken, feta/mint, mozzarella/grilled peppers, poached salmon	4

### FROM THE GRILL OR BAKED

MARKET FISH + daily garnish	MP
CHICKEN MILANESE + rocket, cherry tomatoes, shaved parmesan	19
SMASHED CHEESEBURGER + double beef patty, fries, add bacon (+1)	18
FREE RANGE PORK CHOP + tenderstem broccoli, sauce vierge (GF)	22
GRILLED AUBERGINE + freekeh, pomegranate seeds, pinenuts (VG)	14.5
MAPLE BAKED CAULIFLOWER + sautéed spinach, chimichurri (VG)	18
8OZ RIB-EYE STEAK + watercress, fries (GF)	29
CÔTE DE BŒUF TO SHARE + watercress, mash potato, market greens (GF)	MP

### SIDES

FRIES + add truffle oil and parmesan (+1.5) (GF)	4.5
BUTTERED MASH POTATO + add truffle oil (+1) (V/GF)	5
SEASONAL MARKET GREENS (VG/GF)	4.5
GREEK SALAD + tomato, feta, cucumber, red onions, black olives (V/GF)	5
STEAMED SPINACH + garlic, olive oil (VG/GF)	4.5
SAUCES + peppercorn, béarnaise, chimichurri (V/GF)	2.5

### DESSERTS

TREACLE TART + clotted cream (V)	7
VALRHONA CHOCOLATE CHEESECAKE + morello cherries (V)	7
SEASONAL CRUMBLE + with vanilla ice-cream (V)	7
PEACH MELBA + waffle fan and cigar, poached peach (V)	7
STICKY TOFFEE PUDDING + caramel sauce, vanilla ice-cream (V)	7
CHEESE PLATE + Westcombe cheddar, Brighton Blue, Oglesfield, apricot chutney, crackers	13

SUBJECT TO AVAILABILITY - ASK YOUR WAITER FOR MORE DETAILS  
ALLERGEN INFORMATION - PLEASE SEE OVER  
VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE

CINEMA  
WHAT'S ON



# OLYMPIC STUDIOS

## SUNDAYS

ROAST & A MOVIE

£37



## MEMBERSHIP?

FILM CLUB

MEMBERS' CLUB

We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.



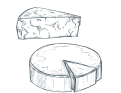
### LAY'S OF CHELSEA

Lay's of Chelsea is a family-run fruit and veg business based in South West London, with a rich history that began over 150 years ago with a traditional fruit and veg barrow in Chelsea. They supply us with a range of fresh fruit, vegetables, salads, and herbs.



### WRIGHT BROS

Our fish and seafood are sourced from Wright Bros, a company run by two brothers who have been supplying fish to restaurants and Michelin starred chefs in the UK for over 20 years. They started as oyster merchants and expanded to seek out the finest shellfish and seafood from around the UK – from Billingsgate to Brixham, South Devon.



### ALLAN REEDER

Allan Reeder, established in 1971, is London's leading dairy supplier and still very much a family affair. The company is run by Allan Reeder himself, with daughter Heidi managing customer relations, son Chris overseeing supplier relations and logistics, and son Ben looking after marketing.

### AUBREY ALLEN

Our meat is sourced directly from award-winning butchers, Aubrey Allen. This family business started over 80 years ago as a small butcher's shop in Coventry and has since become one of the best-known butchers in the Midlands and throughout the UK. We trust them to provide us with the highest quality meat for our customers.



### BRINDISA

For our olives, nuts, and specialist Spanish charcuterie, we rely on Brindisa, a company whose name is derived from the Spanish word 'brindis', meaning to raise one's glass in a toast. Their work over the past 30 years has been to celebrate the varied cultures, landscapes, and exceptional foods of Spain.



### REEVES BUTCHERS

Reeves Butchers, established since the early 1960s, is a family business that has seen three generations of fathers and sons work together in Camberley, Surrey. They supply us with bacon, sausages and hams made from free-range pork from the west country.



## ALLERGENS

If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes.

Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.

Card and contactless payments only please, as we are now cashless.

A discretionary service charge of 12.5% will be added to your bill.

100% of the discretionary service charge goes to our staff, always has, always will.