

THE DINING ROOM

Bar food menu

Simple

£3.25 each

Marinated Mixed Olives
Sun Blushed Tomatoes & Artichoke Bottoms with
Chilli & Saffron
Feta Cheese with Garlic & Rosemary
Crayfish Tails in Caper & Lime Vinaigrette

31 North Club

A layered sandwich, between toasted sun-dried tomato bread.

£9.25

Layer 1: Air dried Ham and thinly sliced pickled Gherkin

Layer 2: Grilled smoked Bacon and Farmhouse Gloucester Cheese

Layer 3: Free-range Chicken and Dijon Butter
Served warm with a Guacamole & Rocket garnish.

Meze Platter

A perfect selection of smaller dishes for more informal dining.

£17.95

Beetroot salad with Pine nuts, Cottage Cheese & Cabernet Sauvignon dressing (V)

Shell on fresh Selsey Prawns with Lemon Aioli

Marinated spiced Quail with its Eggs poached, served with Avocado

Prosecco battered smoked Haddock goujons with a minted Pea sauce

Braised Rabbit & Black Pudding cassoulet

Chef's Seafood Platter

Contents may vary due to availability, but may contain the following items.

£ Market Price

Dressed Crab, Fresh Lobster, Selsey Prawns, Oysters, Smoked Salmon.