



DINNER

Served from 5.00pm - 9.00pm

starters

- Smoked Chicken Caesar Salad £12.5
with Parmesan chips, poached egg
and sourdough croûte
- Ham Hock Terrine £9.5
pickled red onions and mustard
dressing
- Mushroom and Chestnut £11
Purée ve
roasted baby potatoes, asparagus tips
and roasted garlic
- Lemon Cured Salmon £14
pickled fennel, lemon crème fraîche
and seasonal leaves
- Spinach and Potato £8
Croquettes ve
Avocado purée, lime and garlic
dressing

mains

- Lamb Rack £28
honey roasted butternut squash,
mash potatoes and garlic jus
- Thai Green Cauliflower £17
and Chickpea Curry ve
served with fragrant basmati rice
- Pan Seared 10oz Ribeye Steak £28
sautéed asparagus, crisp Pommes
Anna and chasseur sauce
- Pan Seared Chicken £23
seated on potato gnocchi, wild
mushrooms and watercress purée
- Roasted Pollock £22
with mussels, saffron potatoes and
finished with parsley oil

pasta & flatbreads

- Prawn and Lime Linguine £14.5
tossed with cherry tomatoes, basil and a
hint of chilli
- Roasted Butternut Risotto v £12
finished with sage gremolata
- Grilled Aubergine, Fig and £12.5
Rocket Flatbread v
- Parma Ham and £17
Camembert Flatbread
- Smoked Salmon Avocado £18
Flatbread

club favourites

- Fish and Chips £17.5
golden battered white fish served with
crushed peas, tartar sauce and fries
- Chicken Cobb Salad £13
a classic salad of diced chicken,
cucumber, avocado, cherry tomatoes
and soft boiled egg
- The Lensbury Beef Burger £16.5
8oz beef burger topped with
mature cheddar and streaky bacon
served with fries
- Butter Chicken Curry £16
fragrant rice, naan bread, raita
and mango chutney

sides

- Truffle and Parmesan Fries v £6
- Fries ve £4
- Mash Potatoes v £4
- Green Salad ve £3.5
- Seasonal Vegetables ve £4

v = suitable for vegetarians | ve = suitable for vegans



allergens

Please scan the QR code for allergen information or speak to a member of our team. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.



DESSERTS

Served from 5.00pm - 9.00pm

desserts

Key Lime Pie <i>ve</i> mango sorbet and candied lemon peel	£8	Ice Cream with Chocolate Sauce <i>v</i> choose 3 scoops and drizzle our homemade chocolate sauce on top: - pistachio - salted caramel - double chocolate - strawberry - Madagascan vanilla - vegan vanilla <i>ve</i>	£7
Chocolate and Orange Tart <i>v</i> citrus salad and raspberry coulis	£8.5	Trio of sorbets <i>v</i> served with a fruit salsa and strawberry salsa	£9
Eton Mess <i>v</i> mixture of strawberries, broken pieces of meringue and whipped cream	£8		
English Cheese Plate <i>v</i> Selection of cheeses with celery, grapes, water biscuits and chutney	£10	<i>Please ask for our daily selection of sorbets</i>	

tea & coffee

Americano	£2.4	Pyramid Teas Choose from our fine Drury loose leaf pyramid teas: - English breakfast - earl grey - peppermint - red berries - camomile - oolong	£2.1
Cappuccino	£2.9		
Latte	£2.8		
Espresso	£2.4		
Mocha	£3		
Flat White	£2.7	Hot Chocolate served with whipped cream	£3

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