

MARK'S CLUB

STARTER

Smoked Salmon £23	Diver Scallops £28 <i>Watercress, Peas & Pink Purslane</i>	Tuna Ceviche £24 <i>Radish, Lime & Chilli</i>
Beef Carpaccio £22	Ramon Peña Sardines £24	Super Green Salad £18
Lobster Cocktail £28	Crab & Avocado £24	Iberico Ham £26
Caesar Salad £20 <i>Bacon & Anchovies</i>	Cheese Soufflé £18	Grilled Spring Vegetable Salad £20 <i>Balsamic & Chervil</i>
Isle of Wight Tomato Salad £19 <i>Goat Cheese Mousse & Mint</i>	Oysters 1/2Dz £20 Dz £39 <i>Rock or Native</i>	Cauliflower Steak £20 <i>Salsa Verde & Pomegranate</i>

CAVIAR

Oscietra £125 | Beluga £270

MAIN COURSE

Cornish Cod £36 <i>Baby Fennel, Leek, Lobster Sauce</i>	Roast Cannon of Lamb £34 <i>Peas & Braised Onions</i>	Chicken Paillard £30 <i>Waffle Potatoes, Mâche & Black Truffle</i>
Turbot £40 <i>Asparagus, Cucumber & Herbs</i>	Beef Tournedos £36 <i>Foie Gras, Poem Anna, Truffle Sauce</i>	Steak Tartare £34 <i>Toasted Sourdough</i>
Chicken & Mushroom Pie £24	Dover Sole £42 <i>Grilled or Meunière</i>	USDA Prime Black Angus £42 <i>Ribeye 10oz</i>

SIDES £6

Thick Cut Chips
New Potatoes
Mashed Potatoes
Asparagus
Roast Potatoes

French Beans
Spinach
Sliced Avocado

Cherry Tomato Salad
Rocket & Parmesan
Mixed salad
Green Salad
Peas & Mint

If you have any allergies or intolerances please notify a member of staff. Cover charge £3. A discretionary 15% service charge will be applied to your bill. Mark's Club endeavours to use locally sourced and sustainable produce.

MARK'S CLUB

MARK'S CLUB

STARTER

Smoked Salmon	Diver Scallops <i>Crunchy Fennel, Green Apple, Salsa Verde</i>	Tuna Ceviche <i>Radish, Lime & Chilli</i>
Beef Carpaccio	Ramon Peña Sardines	Super Green Salad
Lobster Cocktail	Cheese Soufflé	Iberico Ham
Caesar Salad <i>Bacon & Anchovies</i>	Crab & Avocado	Grilled Spring Vegetable Salad <i>Balsamic & Chervil</i>
Isle of Wight Tomato Salad <i>Goat Cheese Mousse & Mint</i>	Oysters <i>Rock or Native</i>	Cauliflower Steak <i>Salsa Verde & Pomegranade</i>

CAVIAR

Oscietra | Beluga

MAIN COURSE

Cornish Cod <i>Baby Fennel, Leek, Lobster Sauce</i>	Roast Cannon of Lamb <i>Peas & Braised Onions</i>	Chicken Paillard <i>Waffle Potatoes, Mâche & Black Truffle</i>
Turbot <i>Asparagus Cucumber & Herbs</i>	Beef Tournedos	Steak Tartare <i>Toasted Sourdough</i>
Chicken & Mushroom Pie	Foie Gras, Poem Anna	USDA Prime Black Angus <i>Ribeye 10oz</i>
	Dover Sole <i>Grilled or Meunière</i>	

SIDES

Thick Cut Chips	French Beans	Cherry Tomato Salad
New Potatoes	Spinach	Rocket & Parmesan
Mashed Potatoes	Sliced Avocado	Mixed Salad
Asparagus		Green Salad
Roast Potatoes		Peas & Mint

If you have any allergies or intolerances please notify a member of staff. Cover charge £3. A discretionary 15% service charge will be applied to your bill. Mark's Club endeavours to use locally sourced and sustainable produce.

MARK'S CLUB