

# MARK'S CLUB

## STARTER

Smoked Salmon £23	Hand Dived Scallops £28 <i>Crunchy Fennel, Green Apple, Salsa Verde</i>	Wild Sea Bass Ceviche £28 <i>Avocado, Basil &amp; Grapefruit</i>
Beef Carpaccio £22	Ramon Peña Sardines £24	Iberico Ham £26
Lobster Cocktail £28	Crab & Avocado £24	Super Green Salad £18
Lobster Bisque with Cognac £15	Oysters 1/2Dz £20 Dz £39 <i>Rock or Native</i>	Cauliflower Steak £16 <i>Red Mustard Frills, Raisins &amp; Pine Nuts</i>

## CAVIAR

Oscietra £125 | Beluga £270

## MAIN COURSE

Grilled Turbot £40 <i>Béarnaise Sauce</i>	Lamb Shank £36 <i>Braised in Madeira, Honey &amp; Rosemary</i>	Chicken Paillard £30 <i>Waffle Potatoes, Mâche &amp; Black Truffle</i>
Pan Roasted Halibut £40 <i>Calamari &amp; Foraged Sea Herbs</i>	Tournedos “Rossini” £45	Venison Loin £40 <i>Chestnut Mash, Orange and Cinnamon</i>
Chicken & Mushroom Pie £24	Steak Tartare £34 <i>Toasted Sourdough</i>	USDA Prime Black Angus £42 <i>Ribeye 10oz</i>
	Dover Sole £42 <i>Grilled or Meunière</i>	

## SIDES £6

Thick Cut Chips	French Beans	Cherry Tomato Salad
New Potatoes	Spinach	Rocket & Parmesan
Mashed Potatoes	Honey Glazed Parsnips	Wild Mushrooms
Roast Potatoes	Sliced Avocado	Brussel Sprouts

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.

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