



# The Phoenix Club Menu



## To Start

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### Soup

Kentish cauliflower, crushed chestnut, Chiltern chilli rape seed oil,  
burnt cauliflower crumbs, crispy leaves (VE) (NGCI) **£9.50**

### Beets, Figs, Vegan Goats' Curd, Hemps

Rainbow Lincolnshire beets, charred fig, whipped vegan goat curd,  
fig gel, dandelion leaves, crushed hemps (VE) (NGCI) **£12.75**

### Bloody Mary Prawn Cocktail

Classic prawn cocktail, charred gems, soused cucumber, torched lemon,  
tomato powder, spicy Marie Rose sauce, dark rye **£12.50**

### Chicken & Apricot Terrine

Chicken & apricot terrine, Berkshire root piccalilli, ruby chard,  
artisan London sour dough **£12.75**

### Westland Tomato, Laverstoke Farm Mozzarella, Olive crumb

Westland tomato, Laverstoke buffalo mozzarella, black olive crumb,  
basil, ciabatta toast (NGCI) **£12.50**



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## Main Course

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### Pan-Seared Chicken

Pan-roasted chicken breast, crispy skin, crushed Cornish mids, winter squash puree, sautéed cauliflower leaf & kale, chicken jus (NGCI) **£19.50**

### Old Spot Pork

Pressed Old Spot pork belly, potato puree, roasted apple, burnt leek, crispy Jerusalem artichoke, sage & onion crumb, jus (NGCI) **£22.00**

### Confit Barbury Duck

Aniseed spiced confit Barbury duck, mulled wine-infused red cabbage, charred Heirloom carrot, crispy Maldon savoy cabbage, aromatic duck jus (NGCI) **£23.00**

### Christmas Festive

Norfolk turkey, wild cranberry & tarragon stuffed leg, goose fat-braised fondant, mulled wine-scented carrot puree, Roscoff onion savoy cabbage, turkey jus **£20.50**

### Chalk Farm Trout

Crispy skin chalk farm trout, borlotti ragu, veduja, Hampshire watercress pesto, citrus Chiltern cold press, micro watercress **£19.50**

### Cauliflower Florets

Roasted Lincolnshire cauliflower, toasted soy omega seeds, confetti grains, cauliflower puree, crispy kale, Mara seaweed flakes, parsley cold-press oil (VE) (NGCI) **£18.50**

(NGCI - Non-Gluten Containing Ingredients; VE - Vegan; V - Vegetarian; DF - Dairy-Free)



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## Desserts – £8.75

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### Sticky Toffee Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream, pecan

### Figgy Pudding

Traditional Christmas pudding, brandy custard, fig gel, brulé burnt fig

### Crème Brulé

Mince pie crème brulé, brandy-soaked fruit, shortbread, citrus (VE) (NGCI)

### Chocolate Tart

Chocolate & Seville orange tart, raspberry & white chocolate ice cream, freeze-dried raspberry

### Poached Fresh Pineapple

Roasted pineapple, spiced rum & vanilla syrup, coconut sorbet, lime zest, coriander cress (VE) (NGCI)

### Artisan Cheese

Selection of artisan British cheeses, green tomato chutney, celery, grapes, assorted biscuits