

Great Court Restaurant

To Share

Marinated green olives	£3
Smoked almonds	£3
Cured meats board, pickled gherkins & sourdough bread	£14
British cheese board, plum chutney, Walkers oatcakes & black seedless grapes	£12

Starters

Seasonal soup, Netherend Farm butter & sourdough bread	£5.5
Poached duck egg & avocado on toast	£6
Chicken liver & wild mushroom terrine, piccalilli	£6.5
London cured salmon, celeriac & carrot slaw	£6.5
Chicory, candied pear & Stilton salad	£6

Salads

Heritage roasted beetroot, red chard, quinoa, goat's cheese curd & honey dressing	£12.5
Chicken Caesar salad, dry cured bacon, Parmesan & croutons	£13.5
Grilled prawns, baby gem, avocado & cucumber, lemon & basil dressing	£14.5

All prices listed are inclusive of VAT.
There is a discretionary 10% service charge added to your bill.
We use a wide range of ingredients in our kitchen some of which may
contain allergens. If you have any specific allergy or dietary requirements, please let us
know; we would love to tell you what's in our food to assist
you with your choice.

Mains

Chargrilled sirloin steak, lamb lettuce, skin-on chips & peppercorn sauce	£18
Scottish smoked salmon & haddock fish cakes, watercress & Béarnaise sauce	£14.5
Romney Marsh shepherd's pie & buttered greens	£14.5
Pan roasted cod, lentil, braised leeks & crispy shallots	£15.5
Gnocchi, Portobello mushrooms, Parmesan & truffle oil	£13
Beer battered fish & chips catch of the day, Spitfire ale batter, skin-on chips, tartare sauce & mushy peas	£15

Sides

Skin-on chips	£3
Salad leaves, mustard dressing	£3
Sweet potato fries	£4
Market buttered greens	£3
Sourdough bread & Netherend Farm butter	£2.5

Desserts

Blood orange crème brûlée	£5
Dark chocolate tart, hazelnuts	£5
Bramley apple crumble, vanilla custard	£5
Banoffee sundae	£5

Afternoon Tea - 3pm

£19.5

Prosecco Afternoon Tea

£25.5

Netherend Farm butter scones, Cornish
clotted cream, Wilkins & Sons Tiptree strawberry jam
Salt beef, cress & horseradish cream, brioche
Charred broccoli & Keen's cheddar tart
Scottish smoked salmon & cream cheese bagel
Egg mayo & avocado, white bloomer

Macaroons

Lime & white chocolate loaf

Coffee, chocolate & cardamom torte

Apricot & blueberry cake

Cream Tea

£8.5

Netherend Farm butter scones, Cornish clotted cream,
Wilkins & Sons Tiptree strawberry jam

Homemade Cakes

Chocolate fudge	£4.5
Carrot & walnut	£4.5
Lemon, ricotta & raspberry	£4.5
Pear & ginger upside down cake	£4.5
Blackcurrant & elderflower Victoria sponge cake	£4.5
Chocolate & Oreo cupcake	£3.5
Raspberry & vanilla cupcake	£3.5
St. Clementine & coconut	£4.5

Sparkling Wines

	Glass 125ml	Bottle 750ml
Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto IT, 2014 Fresh, soft, scented with apple notes and a delicious lightness - the perfect way to kick off any celebration	£8.00	£35.50

Huttingley Valley, Classic Cuvee 2013, Hampshire, England A well developed nose shows a hint of toasty brioche, some subtle oak character and delicate in gold colour. Crisp acidity is elegantly balanced with medium body and a touch of sweetness	£8.30	£39.00
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White Wines

	Glass 125ml	Glass 175ml	Carafe 500ml	Bottle 750ml
Macabeo DO Yecla, La Casona de Castaño, Murcia, SP, 2014 Intense aroma of white peach and melon complemented by distinct fruit flavours	£4.50	£5.50	£14.50	£19.50

Soave Alpha Zeta, Veneto, IT, 2015 Aromas of almond blossom with ripe, concentrated apple and pear flavours	£4.75	£5.75	£15.50	£21.50
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Chenin Blanc Sangoma, Coastal, SA, 2015 Fresh, crisp apples, with a touch of tropical fruit including pineapple and fresh cut hay	£5.00	£6.00	£16.50	£23.50
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Viognier Baron de Badassiere, Languedoc, FR, 2015 An abundance of almonds, honey, guava and apricots	£5.00	£7.00	£18.00	£25.50
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Pinot Grigio Corte Giara, Veneto IT, 2015 Subtle yet elegant with hints of golden delicious apples and herbal notes	£6.00	£7.50	£20.50	£28.50
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Semillion Muscat Peter Lehman Layers, South Australia, AUS, 2014 Aromas of citrus, hint of peach and aromatic spiciness	£6.25	£7.75	£21.00	£31.50
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Sauvignon Blanc Tin Pot Hut, Marlborough, NZ, 2015 Pleasingly rich and powerful, bursting with tangy lemon and lime	£7.00	£8.50	£24.00	£34.50
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Chablis Domaine Laroche, Burgundy, FR, 2014 Fresh and youthful with white fruit and aromas of spring blossom	£7.25	£8.75	£26.00	£37.50
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Vintages may vary depending on availability. All wine by the glass available in 125 ml measures.
Sulphites and sedimentation may be present due to production, bottling & filtration processes.
A discretionary 10% service charge will be added to your bill. Prices include VAT.
Members save 10% at the Great Court Restaurant.
Present your membership card at the time of payment to claim your discount.

Rosé Wines

	Glass 125ml	Glass 175ml	Carafe 500ml	Bottle 750ml
Monastrell Rosado DO Yecla La Casona de Castaño, Murcia, SP, 2014 Mouthwatering rosé, fresh and ripe cranberry, red currant and raspberry	£3.90	£5.50	£15.00	£20.00

Ponte Pier Pano Grigio Rosato	£4.40	£5.50	£15.50	£22.50
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Red Wines

	Glass 125ml	Glass 175ml	Carafe 500ml	Bottle 750ml
Monastrell DO Yecla, La Casona de Castaño, Murcia, SP, 2014 Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins	£4.50	£5.50	£14.50	£19.50

Merlot Ca'di Alte, Veneto, IT, 2013 Attractive, ripe red berry fruit with a velvety and full, rounded characters	£4.75	£5.75	£15.50	£22.50
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Montepulciano D'Abruzzo Il Faggio, Abruzzo, IT, 2014 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha	£5.00	£6.50	£16.50	£24.50
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Cabernet Sauvignon Montes Classic Series, Colchagua Valley, CH, 2013 Packed with aromas of blackcurrants, blackberries and spice	£5.50	£7.50	£20.00	£26.50
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Côtes Du Rhône Les Terres du Roy, Southern Rhone, FR, 2014 Ripe and concentrated, full of black and red berried fruit. It is supple, rich, yet balanced	£5.75	£7.75	£20.50	£27.50
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Malbec Reserve Kaiken Reserve, Mendoza, AR, 2013 Vibrant crimson purple in colour with excellent intensity of blackberries, plums and spice	£6.00	£8.50	£21.00	£29.50
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Rioja Reserva Izadi, SP, 2011 Rich, aromatic Rioja with red fruit, liquorice and smoky aromas	£6.25	£8.75	£21.50	£32.00
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Beers

James Boag's lager, 5.0%, Australia, 375ml	£5.50
Bru, Lager, Gluten Free, 4.2%, Ireland, 330ml	£5.50
Portobello, Pilsner, 4.6%, England, 330ml	£5.00
Spitfire, Ale, 4.5%, Kent, UK, 500ml	£6.25
Hawkes Urban Orchard, Cider, 4.5%, London, 330ml	£6.00

Soft Drinks

Fresh orange juice	£3.50
Fresh apple juice	£3.50
Bottled juices:	
Cranberry	£3.95
Tomato	£3.95
Pomegranate	£3.95
Homemade lemonade	£2.75
Home made iced tea	£2.75
Coca-Cola	£2.95
Diet Coke	£2.95
Hildon sparkling water	£2.75 / £4.50
Hildon still water	£2.75 / £4.50

Hot drinks

Americano	£2.40
Cappuccino	£2.50
Latte	£2.50
Mocha	£2.60
Flat White	£2.50
Espresso (single)	£1.70
Espresso (double)	£2.10
Macchiato (single)	£2.00
Macchiato (double)	£2.20
Hot Chocolate	£2.60

Organic loose leaf tea

English breakfast	£2.30
Earl Grey	£2.30
Ginger & lemon	£2.30
Elderflower & lemon	£2.30
Garden berries	£2.30
Oriental Sencha	£2.30
Peppermint	£2.30
Chamomile	£2.30