



ROYAL SOUTHAMPTON YACHT CLUB





ROYAL SOUTHAMPTON YACHT CLUB

Lunch is served from 12 - 2pm Wednesday – Saturday. Dinner is served from: Wednesday - Saturday 7pm – 9pm.

TO BEGIN

(V) Soup of the Day served with warm Breads
£4.95

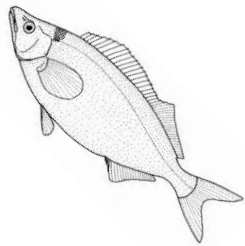
(V) Oven roasted Camembert to share with
Fruit Compote and toasted Ciabatta
£9.50

Squid strips fried in Panko Crumb with a Sweet Chilli dipping sauce
£6.95

Duck and Orange Paté
served with Cranberry Relish and toasted Artisan Bread
£5.75

Slices of Scottish Oak Chipped Smoked Salmon served with Caper Berries and
Spelt & Honey Bread
£6.55

Moules Marinière - Mussels cooked in Garlic and Chardonnay Cream with a
toasted Bread Croute
£8.00



FISH

Cornish Cod served in a Beer Batter
with hand cut Chips, a pot of Peas
and homemade Tartar Sauce
£11.95

Suggested Wine: Soave Classico

Fillet of Sea Bream served on Wok Vegetables
with a light Lime and Asian spiced Butter
£11.95

Suggested Wine: Petit Chablis

VEGETARIAN

(V) Chinese Tofu with a Ginger, Coriander Stir Fry with egg Noodles
£ 9.95

Suggested Wine: Don Jacobo Rioja Blanco

(V) Italian Gnocchi with Red Pepper, Basil Pesto
topped with Parmesan and Truffle Oil
£11.00

Suggested Wine: Belvino Pinot Grigio Rosé

SIDES

Basket of hand cut Chips
£2.50

Basket of Sweet Potato Fries
£2.00

FROM THE GRILL

Butchers Pork and Leek Sausage
served on creamy Mash with a rich Red Onion Gravy
£9.00

Suggested Wine: Valpolicella Classico,

Grilled Gammon Steak
served with Fried Egg, Fat Chips
and a pot of Peas
£10.50

Suggested Wine: Muscadet de Sèvre

Calf's Liver served on Creamy Mash
with Bacon and a Rich Red Onion Sauce
£13.50

Suggested Wine: Waipara Hills Pinot Noir

8oz Hampshire Sirloin Steak served with Field Mushroom,
grilled Tomato, Peppercorn Sauce and twice cooked Fat Chips
£16.50

Suggested Wine: Côtes du Rhone



SUNDAY CARVERY

Served 12:00 – 14:30 Sunday only.

A range of Sirloin's and assorted Joints served with
Seasoned Vegetables and Roasted Potatoes.
£12.50

TO FINISH

A choice of three scoops of New Forest Ice Cream
with Biscuit Crumb
£4.95

Apple and Blackberry topped with a Biscuit Crumble
served with English Custard and a pot of Ice Cream
£5.95

Dark Chocolate Fondant
With Vanilla Pod Ice Cream
£5.95



Lemon and Raspberry Bread and Butter Pudding
With English Custard
£5.95

Crème Brûlée with Rum soaked Raisins, served with a Shortbread Biscuit
£5.95

Selected Farm House Cheeses with Homemade Chutney
and Crackers
£6.95

There are 14 major allergens which may be used in our food, If you are unsure of the contents of any of our dishes, please ask a member of staff for confirmation, prior to ordering

*All weights are approximate

Fresh meat – Owton's - Traditional Butchers Chalcroft Farm
Fresh fish and shell fish – Coopers seafood, Andover
Dairy products – Clarkes dairy, Swanmore
Ice Cream – New Forest ice cream
Fruit & Vegetables – R&M Supplies
Hedge End &
Chefs Mate, Christchurch

A surcharge of 15% will be added for all Non - Members