Royal Ocean Racing Club

WEEKLY SPECIALS MENU

22nd October – 25th October

Lunch served: 1200 to 1500 Thursday to Sunday ***last food orders 1430***
Dinner served: 1800 to 2100 Friday and Saturday ***last food order 2030***

STARTERS

Lamb koftas, grilled Lebanese flat bread, pickled veg and mint yoghurt *(G,D)* **£12 ***

Crispy pork belly bites tossed in a sesame and teriyaki sauce, micro coriander spring onion and chilli *(SE,S)* **£11**

Roasted butternut and crispy kale salad, charred focaccia *(G)* **£11 ***

MAINS

Fish pie (Hake, salmon and king prawns) topped with creamed potato and cheese served with seasonal vegetables *(G,D,F,C)* **£22**

Trio of local butcher's sausages, sage mash, seasonal vegetables and a caramelised red onion jus *(SD,D)* **£21**

Feta and butternut risotto with a basil dressed salad (Add chicken £4) *(D,SD)* **£19**

DESSERTS £9

Triple chocolate gooey brownie, New Forest berries and honeycomb ice cream *(G,D,E,S)*

Apple and rhubarb crumble, served with either cream, ice cream or custard *(D,G)*

Salted caramel profiteroles *(D,G)*

Selection of Hampshire & Isle of Wight cheeses, served with artisan sourdough crackers and accompaniments *(D,G)* **£14**

Selection of ice creams and sorbets available, please ask your waiter for flavours.
2 scoops **£4/**3 scoops **£6**

***Gluten free alternative available **Vegetarian alternative available**
*****Vegan alternative available**

Royal Ocean Racing Club

TERRACE RESTAURANT MENU

Lunch served: 1200 to 1500 Thursday to Sunday ***last food orders 1430***
Dinner served: 1800 to 2100 Friday and Saturday ***last food order 2030***

Due to all our meals being cooked fresh to order at busier times there may be a wait of up to 60 minutes.

LIGHTER DISHES AND STARTERS

Chef's soup of the day (VE) **£9**

Southern Fried Chicken bites, BBQ Sauce, 5 pcs (MU,G) **£9**

Whitebait with lemon mayo & leaf salad (F,G) **£11**

Smoked haddock, applewood cheese and spring onion fishcake, chilli jam and salad garnish (F,D,G) **£12**

MAIN COURSES

Spinach & ricotta ravioli, red pesto & garlic sauce, rocket, basil dressed salad (V,D,G) **£18**

Yachtsman ale battered Fish & Triple cooked Chips
with mushy peas & tartare sauce (F,SU,G) **£19**

RORC Burger, 1 x 6oz beef patty with applewood cheddar & smoked bacon, fries, relish & pickled slaw
£19* /** *Supplement for onion rings (D,MU)* **£3 * ** *****

Chicken and bacon Caesar salad, anchovies, gem lettuce and Caesar dressing served with toasted focaccia (F,G,MU,D) **£18 ***

Scampi and fries, with in house mushy peas and charred lemon (F,G,D,E) **£15**

Pulled striploin beef cottage pie, topped with smoked cheese and served with seasonal vegetables and red wine jus (SD,D) **£22**

SIDES

Fries **£4.50**

Cheesy fries (D) **£6**

Chicken and bacon Caesar fries with crispy onions (G,F) **£8.50**

Garlic ciabatta (G,D) **£6.50**

Cheesy garlic ciabatta (G,D) **£7.50**

***Gluten free alternative available **Vegetarian alternative available**

***** Vegan alternative available**

Royal Ocean Racing Club

SANDWHICH MENU

Lunch served: 1200 to 1500 Thursday to Saturday
last food orders 1430

All sandwiches served with kettle chips and garnish

Tuna mayo and red onion **T**
(G,F,D) ***£10.50***

Smoked cheese and chilli jam **T**
(G,D) ***£9.00***

King Prawn and Marie Rose sauce
(G,C) ***£11***

Fish finger and lettuce with house tartar sauce
(GF) ***£11***

IOW hand-picked crabmeat, rocket and lemon mayo
(G,C,D) ***£14***

Bacon, lettuce and tomato with mayonnaise **T**
(G,D) ***£9.50***

Choose from either a malted or white bloomer
Gluten free bread is also available - upgrade to a baguette £2
Sandwiches with a T can be made toasted

Please notify the staff of any allergies or dietary requirements.

Royal Ocean Racing Club

SUNDAY ROAST MENU

SERVED BETWEEN 1200HRS - 1430HRS

STARTERS

Lamb koftas £12 *
grilled Lebanese flat bread, pickled veg and mint yoghurt *(G,D)*

Crispy pork belly bites £11
tossed in a sesame and teriyaki sauce, micro coriander spring onion and chilli *(SE,S)*

Roasted butternut and crispy kale salad £11 *
Served with charred focaccia *(G)*

BAGUETTES

Roast beef baguette £16 *
with crispy roasted potatoes and red wine jus (G, SD)

Roasted lamb baguette £16 *
with crispy roasted potatoes and red wine jus (G, SD)

ROASTS

Roasted striploin of Isle of Wight beef £23
served with home-made Yorkshire pudding, crispy roast potatoes, honey roast parsnips & carrots, sticky red cabbage, tender stem broccoli, cauliflower cheese, & red wine jus. (D)(SD)(G)(MU)

Roasted leg of lamb £23
served with home-made Yorkshire pudding, crispy roast potatoes, honey roast parsnips & carrots, sticky red cabbage, tender stem broccoli, cauliflower cheese, & red wine jus. (D)(SD)(G)(MU)

Homemade nut roast £21
served with home-made Yorkshire pudding, crispy roast potatoes, honey roast parsnips & carrots, sticky red cabbage, tender stem broccoli, cauliflower cheese, & cranberry jus. (D)(SD)(G)(MU)

EXTRAS

Pigs in blankets **£5**

Cauliflower cheese **£4**

Roast potatoes **£4**

Yorkshire pudding **£2**

DESSERTS £9

Triple chocolate gooey brownie
New Forest berries and honeycomb ice cream *(G,D,E,S)*

Apple and rhubarb crumble
served with either cream, ice cream or custard *(D,G)* *

Salted caramel profiteroles
(D,G)

A member's discount of 10% is applicable on all items listed on this bar menu.
Please notify the staff of any allergies or dietary requirements. Thank you.

Royal Ocean Racing Club

DRESS CODE AT DINNER

We do not have any dress code.

ALLERGEN KEY

(G) Contains gluten **(M)** Contains molluscs **(CE)** Contains celery **(MU)** Contains mustard
(C) Contains crustaceans **(N)** Contains nuts **(E)** Contains eggs **(P)** Contains peanut
(L) Lupin **(SE)** Contains sesame **(D)** Contains dairy **(S)** Contains soya
(SD) Contains sulphites **(F)** Contains fish

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the clubhouse.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.