

BREAN COUNTRY CLUB

M E N U

SMALL PLATES/STARTERS

SOUP OF THE DAY ^(V) Seasonal Garnish, Warm Loaf, Butter	5.50
SALT & PEPPER SQUID Lemon Mayo	7.00
CRISPY CHICKEN SKEWERS Sweet Chilli Sauce	6.75
ROSEMARY & GARLIC BREADED BRIE WEDGES ^(V) Plum, Apple & Tomato Chutney	6.00
TIGER PRAWNS Cream Sauce, Cave Aged Cheddar Gratin, Warm Baguette	7.00
CHARGRILLED VEGETABLE TERRINE ^(V) ^(GF) Basil Dressing	6.00
SAUTÉED WILD MUSHROOMS ^(V) Creamed Baby Spinach on Toast	6.50

COUNTRY CLASSICS

CRAB & SMOKED SALMON FISH CAKES ^(GF) Mixed Leaf Salad, Preserved Lemon Mayo	13.00
HONEY GLAZED HAM ^(GF) Free Range Duck Egg, Triple Cooked Chips	13.00
CIDER BATTERED COD Triple Cooked Chips, Minted Mushy Peas, Preserved Lemon, Chunky Tartare Sauce, Curry Sauce	14.00
BEEF LASAGNE Mixed Leaf Salad, Garlic & Herb Pizza Bread	13.50
BREADED WHOLETAIL SCAMPI Triple Cooked Chips, Minted Mushy Peas, Preserved Lemon, Chunky Tartare Sauce, Curry Sauce	14.50
RED THAI VEGETABLE CURRY ^(V) ^(VG) Basmati Rice	14.50
PAN FRIED SEA BASS FILLET Fine Beans, Baby Potatoes, Chive Butter Sauce	16.00

STONEBAKED PIZZAS

MOZZARELLA ^(V) Cheddar, Sun Blushed Tomato, Tomato Sauce, Fresh Basil	11.50
SPICY SAUSAGE Mozzarella, Cheddar, Tomato Sauce	13.00
HONEY GLAZED HAM Pineapple, Cheddar, Mozzarella, Tomato Sauce	13.00

35 DAY HIMALAYAN SALT AGED STEAKS

8oz RIB EYE STEAK ^(GF)	22.00
8oz RUMP STEAK ^(GF)	18.00
16oz PORTERHOUSE STEAK TO SHARE ^(GF)	28.00
Both served with Garlic & Thyme Plum Tomato, Portabella Mushroom, Triple Cooked Chips, Watercress	
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ADD	
Café De Paris Butter ^(GF)	1.50
Garlic & Herb Butter ^(GF)	1.50
Brandy & Green Peppercorn Sauce ^(GF)	2.50
Vale of Camelot Blue Cheese Sauce ^(GF)	2.50
Garden Peas ^(V)	2.00
Seasonal Homegrown Greens ^(V)	3.00

COUNTRY CLUB BURGERS

CRISPY FRIED CHICKEN Buttermilk Bun, Pickled Slaw, Gem Lettuce, Skin on Fries, Chipotle Mayo	14.00
DRY AGED RIB OF BEEF BURGER Brioche Bun, Burger Sauce, Gem Lettuce, Pickled Slaw, Skin on Fries	14.00
FALAFEL BURGER ^(V) Beetroot Brioche Bun, Chipotle Mayo, Gem Lettuce, Pickled Slaw, Skin on Fries	12.00
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BUILD YOUR OWN	
Dry Cured Bacon	2.00
Cheddar Cheese	1.00
Blue Cheese	1.00
Mushroom	1.00
Avocado	2.00
Free Range Egg	1.50

SALADS

ROAST CHICKEN ^(GF) Avocado, Dry Cured Bacon, Broad Beans, Cucumber, House Dressing, Baby Mixed Leaf	12.95
BEETROOT, GOATS CHEESE ^(V) Wheatberry, Cous Cous, Cucumber, House Dressing, Baby Mixed Leaf	11.00
QUINOA, BLACK RICE ^(V) ^(VG) ^(GF) Ginger, Stem Broccoli, Broad Beans, Cucumber, House Dressing, Baby Mixed Leaf	10.95

We source many local ingredients including vegetables, herbs and honey that is produced here on the Brean estate

^(V) Vegetarian friendly ^(VG) Vegan friendly ^(GF) Gluten Free



BAGUETTES - 12-5pm

Freshly Baked White or Wholegrain Baguette
Gluten Free & Sliced Farmhouse Bread Also Available

CIDER BATTERED COD GOUJONS 7.95
Tartare Sauce, Minted Peas

DRY CURED BACK BACON 6.00
Gem Lettuce, Plum Tomato, Dijon Mayonnaise

WOOKEY HOLE CAVE AGED CHEDDAR (V) 6.00
Branston Pickle

MAPLE GLAZED HAM 6.00
Plum Tomato, Gem Lettuce

CREAM TEA 2-5pm

Warm Plain Scones (V)
Clotted Cream (V)
Strawberry Jam (V) (VG)
Teapigs™ Tea or Coffee

6.95PP | 10.00 FOR TWO

AFTERNOON TEA 2-5pm

Warm Plain Scone (V)
Clotted Cream (V)
Strawberry Jam (V) (VG)

A SELECTION OF FRESHLY CUT SANDWICHES

Honey Glazed Ham & Plum Tomato
Local Cave Aged Cheddar & Branston Pickle (V)
Smoked Salmon & Cream Cheese
Chargrilled Vegetables (V) (VG)
A Selection of Petit fours (V)
Teapigs™ Tea or Coffee

Why not add a mini bottle of Prosecco for £7.50
or a 75cl bottle for £25

16.00PP | 30.00 FOR TWO

CHILDREN'S AFTERNOON TEA 2-5pm

Warm Plain Scone (V) Mini Buns with:
Strawberry Jam (V) (VG) Honey Glazed Ham
Clotted Cream (V) Cheddar Cheese (V)
Petit fours (V)
Hot Chocolate
Apple or Orange Juice

7.95PP | 15.00 FOR TWO

SIDES

All sides: (V) (VG) (GF)

Triple Cooked Chips 3.50
Skin on Fries 3.50
Spiced Crushed Baby Potatoes 2.90
Plum Tomato, Red Onion, Aged Balsamic Glaze 3.00
Seasonal Homegrown Greens 3.00
Garden Peas 2.00

CHILDREN'S MENU

under 12 years

BATTERED COD GOUJONS

CUMBERLAND SAUSAGES (GF)

BEEF BURGER, BRIOCHE BUN

CHEESE & TOMATO PIZZA

CRISPY FRIED CHICKEN SKEWER

BREADED MACARONI CHEESE BITES (V)

HONEY GLAZED HAM & FREE RANGE EGG (GF)

BREADED SCAMPI

All served with Chips or Mash, Garden Peas or Baked Beans, Salad

Children's meals also include 2 scoops of ice cream &
Double Chocolate Chip Cookie for dessert

6.95

DESSERTS

WARM CHERRY FRANGIPANE TART (V) 6.50
Clotted Cream, Cherry Coulis

WARM CIDER APPLE, BLACKBERRY 6.50
PECAN & OAT CRUMBLE (V) (GF)
Madagascan Vanilla Ice Cream

BUTTERMILK PANCAKES (V) 6.50
Strawberries & Cream Ice Cream,
White Chocolate Shavings

DARK CHOCOLATE DELICE (V) 6.50
Salted Caramel Ice Cream,
Chocolate Soil, Chocolate Sauce

TREACLE TART (V) 6.50
Clotted Cream

GRANNY GOTHARDS™ ICE CREAM (V) 6.50
Madagascan Vanilla, Strawberries & Cream,
Chocolate Chuckle, Sedgemoor Honey, Speckled Mint,
Taunton Cider, Salted Caramel

SORBETS (V) (VG) 6.50
Blackcurrant & Orange, Elderflower, Lemon,
Somerset Strawberry, Pink Champagne

LOCAL CHEESE PLATE (V) (GF) 8.50
Cave Aged Cheddar, Somerset Brie,
Vale of Camelot Blue, Celery, Chutney, Oatcakes

We source many local ingredients including vegetables, herbs and honey that is produced here on the Brean estate

(V) Vegetarian friendly (VG) Vegan friendly (GF) Gluten Free

FOOD ALLERGENS

Please notify a member of the Club team if you have an allergy, some dishes can be modified and whilst we offer various gluten free options and have processes to minimise cross contamination we are unable to guarantee your order will not come into contact with ingredients that may contain gluten during preparation.

All prices include VAT at current rate.

