



THEARTSCLUB
MAYFAIR

Hors d'oeuvres

Asian chicken soup	£ 4
Apple, celery & walnut salad*	£ 5
Individual Quiche Lorraine	£ 5
Chilli prawns 'Romesco'	£ 7
Pan fried cod roe with toast	£ 7
Traditional Scotch smoked salmon	£ 8
Smoked eel with celeriac rémoulade	£ 8
Sushi platter with pickled ginger (6pieces)	£ 9
Foie gras terrine with kumquat marmalade	£ 9

Main courses

Omelettes (Fines herbs, cheese, or ham)	£ 8
The Arts Club burger with bacon	£ 10
Sorrel pasta, corn and coriander broth	£ 10
Macaroni cheese	£ 12
Traditional fish pie	£ 12
Blanquette of chicken with button mushrooms	£ 14
Quenelles of turbot and lobster sauce	£ 15
Grilled rib eye steak, Béarnaise sauce	£ 16
Pan fried escalope of veal with lemon butter	£ 17
Dover sole (grilled or meunière)	£ 19

Vegetables £ 3

Spinach, Celeriac purée, Creamed cabbage with bacon, Petits pois à la Française

Salads £ 4

Mixed, Rocket & parmesan, Beetroot & crème fraiche

Potatoes £ 3

Colcannon, New, French fried, Pilau rice

Luncheon Dishes	
<i>(all priced at £12)</i>	
Monday –	Omelette "Arnold Bennett"
Tuesday –	Roast Saddle of Lamb
Wednesday –	Steak & Kidney Pudding
Thursday –	Roast Loin of Pork
Friday –	Deep fried fish and chips

Puddings

Rhubarb and blood orange crumble	£ 5
Pudding of the day	£ 5
Selection of iced creams and sorbets	£ 5

Savouries

Welsh rarebit	£ 5
Selection of English and continental cheeses*	£ 8

Danish Specialties

Danish meatballs (Frikadeller)	£ 8
Three kinds of herring	£ 9
Open prawn sandwich	£10
Gravadlax	£11
Danish platter	£14

Afternoon Tea (3pm-5.30pm)
(Served with a selection of teas)

Tea Cake*	£ 5
(A slice of homemade cake with a selection of teas)	
Cream Tea*	£ 7
(Scones with clotted cream & Duchy jam)	
Full Afternoon Tea*	£14
(Finger sandwiches, scones and homemade cake)	

Sandwiches

Honey roast ham with English mustard	£ 5
Egg & cress	£ 5
Cheese and pickle	£ 5
Smoked salmon	£ 6
Club sandwich	£10

Platters to share
(served with bread, oils and butter)

Fish Platter	£14
Gravadlax, Herring, Salmon and Prawns	

Oriental*	£14
Spring rolls, Filo prawns, Chicken satay, Dim sum	

Head Chef: Simon Whitley

* Items containing nuts.

An optional 12½% charge will be added for the staff