



SUMMER MENU

STARTERS / SMALL PLATES

Olives	4	3.2
Sun-blushed Tomatoes and Aged Feta marinated in Garlic and Garden Herbs	4	3.2
Homemade Flatbread and Hummus	5	4
House Sourdough, Balsamic Oil, Olives	5	4
Halloumi Strips, Sweet Chilli dip (NGCI)	7	5.6
Mac and Cheese, Burnt Beef ends (V)	7	5.6
Goan Chargrill Chicken Skewer, Tamarind dip (NGCI)	8	6.4
Homemade Chorizo Scotch egg		

PIZZA

PLEASE ASK FOR NGCI WHEN ORDERING

Pulled Pork, Red Onions, Sun Blushed Tomatoes, Smoked Chipotle Sauce (NGCI)	14	11.2
Spiced Beef, Jalapeños, Red Onions (NGCI)	14	11.2
Olives, Feta, Sun-blushed Tomatoes, Rocket (NGCI)	13	10.4
Margherita (NGCI)	12	9.6

SALADS

Sous Vide Beetroot, Fresh Leaves, Goats Cheese Bon Bons (NGCI)	13	10.4
Halloumi, Mix Leaf, Beef Tomatoes, Pickled Onion House Dressing (NGCI)	12	9.6
Chicken Caesar, Anchovies, Croutons, Parmesan Cheese (NGCI)	15	12

BURGERS

SERVED WITH FRIES AND HOUSE SLAW

Local Beef Burger, Smoked Bacon, Monterey Cheese, Pickled Onion (NGCI)	15	12
6oz Garlic and Thyme Chicken Burger, Gem Lettuce, Beef Tomato and Aioli (NGCI)	13	10.4
Pulled BBQ Pork Burger (NGCI)	15	12

MAINS

Catch of the Day, Bacon Lardon, Charred Gem Fricassee (NGCI)	22	17.6
Overnight Braised Ox Cheek, Jersey Royals, Sautéed Greens (NGCI)	20	16
Battered Haddock, Chips, Crushed Peas	17	13.6
Steak Frites - Bavette Steak, Fries, Rocket Salad, Peppercorn Sauce (NGCI)	20	16

SIDES

House fries (NGCI)	4	3.2	Skin-on chunky chips	4	3.2
Parmesan fries (NGCI)	5	4	New potatoes	5	4
Truffle and Rosemary fries (NGCI)	5	4	House salad	5	4

DESSERTS

Sticky Toffee Pudding, Butterscotch sauce, Vanilla ice cream	10	8
Cheeseboard - 3 Cheese Selection, Homemade Onion Chutney, Artisan biscuits	15	12
Warm Chocolate Brownie, Vegan ice cream (NGCI)	10	8

(V) = VEGETARIAN (NGCI) = NO GLUTEN CONTAINING INGREDIENTS (VG) = VEGAN

Please let us know if you have any allergies or require information regarding ingredients used in our dishes. Prices stated are excluding any service charge. Prices highlighted in gold denote 20% member discount price.

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