

— THE —
CHAMPIONS'
— ROOM —





LAWSON-ROBERTS CLUB
SINGLE-HANDED
CHAMPIONSHIP
OF THE WORLD.

THE
CHAMPIONS'
ROOM

2016



Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.

AMUSE

ROASTED BABY BEETROOT WITH GOAT'S CURD AND PISTACHIO

STARTERS

HAM HOCK AND PEA TERRINE

Crème fraîche, spinach and mint cream with rye bread toast

SEVERN AND WYE SMOKED SALMON

Dill emulsion, lemon gel, fennel pollen and black treacle crumb

WASABI AND PEPPER CRUSTED TUNA

Avocado cream, seaweed slaw and crispy wontons

CHAR-GRILLED VALE OF EVESHAM ASPARAGUS

Asparagus mousse, shaved sheep rustler English cheese and white truffle oil

MAINS

BEST END OF CAMBRIAN MOUNTAIN LAMB

36 hour slow cooked lamb breast with smoked Jerusalem artichoke purée, roasted salsify and rosemary pesto

POACHED HALIBUT WITH BUTTERNUT SQUASH TORTELLINI

Buttered spinach and brown shrimps with a chervil cream sauce

ONION AND GARLIC POTATO ROSTI WITH BUTTERED SPINACH

Poached hen's egg and parsley and nutmeg sauce

FROM THE SEAFOOD BAR

FRUITS DE MER

Freshly shucked Cornish oysters, king prawns, Torbay crab, cockles, crayfish cocktail and a half lobster* served with potato salad and dressed summer leaves

*Sourced from the Marine Stewardship Council who regulate and certify sustainable seafood

DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES

Cornish clotted cream

BAKED PINEAPPLE WITH CRISPY RICE AND ROASTED WHITE CHOCOLATE

Raspberry sorbet

COCONUT CREAM TART

Raspberry conserve

FROM THE CHEESE TABLE

SELECTION OF BRITISH CHEESES

Wild Garlic Cornish Yarg, St Thom, Blue Monday, Winterdale Shaw Cheddar, Pave Cobble, Winslade, Burwash Rose, Montgomery's Cheddar served with truffle honey, fig ball, pear, damson and caramelised apple jellies

AFTERNOON TEA

RECEPTION SANDWICHES

Roasted chicken with sage and rocket
Ham and grain mustard dressing
Prawn Marie Rose
Free-range egg and baby spinach

DEVON FRUIT AND PLAIN SCONES

Strawberry jam
Cornish clotted cream

SELECTION OF AFTERNOON TEA PASTRIES

Mini Victoria sponge
Lemon financier cake
Wimbledon macaroon
Chocolate éclair
Tiffin

KENTISH STRAWBERRIES AND RASPBERRIES

Double cream

INDIAN TEA AND HERBAL INFUSIONS

WINE LIST

ON ARRIVAL

Bin

LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5%

PIMM'S NO.1 CUP

LANSON 'PERFECT SERVE' COCKTAIL

10 **THE 30-LOVE**

Served in an elderflower coated champagne flute finished off with a lemon twist to enhance the citrus notes.

11 **THE LONG SERVE**

Stylish and sophisticated fresh and zesty with a hint of strawberry purée and fresh basil leaf.

67 **MOJITO**

A classic summer cocktail of white rum, lime, mint and soda water.

WITH LUNCH

WHITE

27 **POUILLY FUMÉ LES BERTHIERS CLAUDE MICHOT 2014 - FRANCE ABV 12.5%**

A small grower with a real passion for his terroir, Claude Michot produces a wine that is very typical of his part of Pouilly Fumé; restrained and elegant, with understated green apple and lime fruit with hints of flint and smoke on the finish.

28 **BOLNEY ESTATE PINOT GRIS 2015 - ENGLAND ABV 11%**

The Bolney Estate was established in 1972 with three acres of vines in West Sussex - nowadays the estate spans 39 acres. This refreshingly zesty wine has fragrant aromas of elderflower, jasmine and pear.

29 **CHABLIS DOMAINE VRIGNAUD 2015 - FRANCE ABV 12.5%**

Working with organic principles, with up to 55 year old vines, grown on the famous Kimmeridgian clay, this is a classic expression of Chablis. The flavours of jasmine, elderflower, bright citrus fruits and clean minerality are subtle, long lingering and perfectly balanced.

RED

41 **FLEURIE MILLESIME CAVE DE FLEURIE 2014 - FRANCE ABV 13%**

Cave de Fleurie dates back to the First World War when the women of the village tended the vines whilst the men were at the front line. This is a light, fresh and fruity style of wine with lots of juicy, strawberry flavours.

42 **A TO Z OREGON PINOT NOIR 2013 - USA ABV 13.5%**

This cool climate Pinot Noir leads with aromas of fresh and juicy raspberry and cherry, developing into iris and blueberry. On the palate, it shows red fruits, and blueberry jam, with ripe tannins, and complex notes of spice and cigar box.

44 **CHÂTEAU VIRAMIÈRE ST-EMILION GRAND CRU 2011 - FRANCE ABV 13.5%**

A rich, powerful claret from the St-Emilion area of Bordeaux. Full of ripe red fruits entangled in delicate vanilla notes.

ROSÉ

50 **CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ 2014 - FRANCE ABV 13.5%**

The wines at Château d'Esclans are made by Patrick Léon, who used to make the wine at none other than Château Mouton-Rothschild and Opus One. Pale salmon in colour, this wine is delicate and fresh with plenty of crisp strawberry fruit and a long finish.

DESSERT

51 **ROYAL TOKAJI LATE HARVEST 2014 (50CL) - HUNGARY ABV 10%**

Co-founded in 1990 by wine writer, Hugh Johnson, the Royal Tokaji Company has quickly become one of the most important wineries in the historical winemaking region of Tokaj in Hungary. This wine is called Late Harvest because the grapes are picked later when they are riper and sweeter; the wine is elegant, fresh and has an open palate with honeyed undertones and a clean floral finish. Perfect with strawberries and cream.

BADOIT SPARKLING MINERAL WATER

750ml

EVIAN STILL MINERAL WATER

750ml

ENHANCE YOUR EXPERIENCE

		Per Bottle
CHAMPAGNE		
1	LANSON BLACK LABEL BRUT NV ABV 12.5% Mouth-watering and uplifting, it's great as an aperitif. Black Label's fresh aromas combine the impression of vitality and spring-time scents, together with hints of 'toast' and honey.	£72.50
2	LANSON ROSÉ LABEL BRUT NV ABV 12.5% Pale salmon colour and a taste of fresh, succulent summer berries make it a perfect accompaniment for summer. Aromas of roses and fruit predominate, with discrete notes of red berries.	£78.50
3	LANSON WHITE LABEL SEC NV ABV 12.5% PERFECT FOR AFTERNOON TEA Uniquely crafted for an exceptional sublime softer taste, flavours of white fruit develop, grow and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.	£77.50
4	LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5% To maintain a style that has combined both complexity and freshness since 1760, Extra Age marries the outstanding characters of several great vintages: 2000, 2002 and 2004. The aromatic palette of this exceptional Champagne will delight you with its intensity and complexity. On the palate, Extra Age has a strong backbone, full bodied and complex with a finale of finesse and freshness.	£92.50
5	LANSON EXTRA AGE ROSÉ BRUT - MULTI VINTAGE ABV 12.5% Offering a salmon pink, coppery robe enlivened by a myriad of fine bubbles. The fragrances of red berries and sweetmeats are dominated by the aroma of strawberry jam. The palate reveals the deliciously sour notes of wild strawberry, redcurrants and red-fleshed peaches.	£117.50
6	LANSON EXTRA AGE BLANC DE BLANCS BRUT - MULTI VINTAGE ABV 12.5% After years of maturing in cellars, fresh aromas of white flowers have developed which evoke hawthorn and lime blossom, providing an airy feel. In the mouth, the attack is soft, opening into notes of summer pear, white peach and fine pastry. The finish is precise, ending with a mineral freshness.	£117.50
69	LANSON NOBLE CUVÉE BLANC DE BLANCS BRUT VINTAGE 2000 ABV 12.5% Light gold in colour, with green highlights and a fine bead. On the nose aromas of yellow flowers and pear are set off by a mineral touch. The entry is clean on the palate, and the slightly honeyed flavours are persistent and the clear-cut finish emphasises the nobility of the cuvée.	£165.00

70	CLOS LANSON BLANC DE BLANCS BRUT VINTAGE 2006 ABV 12.5% After a long maturation, the Clos Lanson 2006 has all the attributes of a very fine Chardonnay which has benefitted from a controlled fermentation in wooden barrels and an optimum development in the House's Cellars. In the flute, the wine is a pale golden colour with a fine stream of bubbles. It has a wide range of delicately woody aromas where ripe fruit intertwines with notes of butter, vanilla, patisserie and hazelnut, punctuated with a soupçon of smoke. The palate is rich, with concentrated fruit flavours combined with toasted, biscuity notes. The finish remains fresh, with an impressive length of flavour reflecting the noble origins of the grapes.	£200.00
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WHITE

30	CHABLIS PREMIER CRU CÔTE DE LÉCHET DOMAINE JEAN DEFAIX 2015 - FRANCE ABV 13% Coming from the top vineyards in Chablis and made by the celebrated producer Daniel Dampt, this wine has a complex and steely character. Aromas of fresh stone fruits, with a lingering mouth watering citrus finish.	£10.00
31	CLOUDY BAY SAUVIGNON BLANC 2015 - NEW ZEALAND ABV 13.5% This is a Kiwi Sauvignon at its best - bursting with exotic flavours of passion fruit, lime and gooseberry.	£18.50
32	MEURSAULT VILLAGES MICHELOT 2014 - FRANCE ABV 13% This wine is from the village of Meursault in Burgundy and is a classic in just about every way; nutty, toasty oak with citrus, apple and melon fruit.	£20.00
33	CONDRIEU DOMAINE DES GRANDS AMANDIERS PAUL JABOULET AÎNÉ 2014 - FRANCE ABV 13.5% This wine comes from a small region of the northern Rhône called Condrieu which produces wines from the Viognier grape; it is a superbly balanced, rich and textured wine with aromas and flavours of apricot, lychee and jasmine.	£40.00

RED

- 45 **CHÂTEAUNEUF-DU-PAPE ROUGE CHÂTEAU SAINT-JEAN 2012 - FRANCE ABV 14%** £20.00
One of the oldest regions in the Rhône Valley, Châteauneuf-du-Pape is famous for its full-bodied, peppery red made from Grenache and Syrah and packed with blackberries and dark fruit.
- 46 **WYNNS BLACK LABEL CABERNET SAUVIGNON 2012 - AUSTRALIA ABV 13.5%** £22.50
From the best and most established vineyards in Coonawarra on the famous 'Terra Rossa' soil that produces exceptional Cabernet Sauvignon. Fragrant, bright and pure, with a complex mix of red and dark fruits, coffee, fresh blackberry and olive. The minty undertone famous in Coonawarra is framed by fined grained tannin.
- 47 **MAGARI IGT TOSCANA GAJA TOSCANA 2012 - ITALY ABV 14.5%** £25.00
Back in 1965, a young Angelo Gaja famously walked into the best restaurant in Milan and convinced the owner to put his first vintage, the Gaja 1961 Barbaresco, on the wine list. This wine has all the power and velvety lushness that Gaja wines are known for; it is rich and soft, with perfumes of Mediterranean herbs and ripe fruit.
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£225.00 PER PERSON

A 10% optional gratuity will be added to the bill