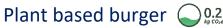


Premier Club Sample Menu

MAIN'S

Beef brisket burger 📦 3.6

Berkshire farmed beef brisket burger, jalapeno jam, Monterey Jack cheese, baby gem leaves, toasted brioche bun, beer battered onion rings, truffle seasoned fries.



Plant based burger, jalapeno jam, vegan cheese, baby gem leaves, toasted vegan brioche bun, roasted cherry tomatoes, truffle seasoned fries. (VE)

Fish finger sandwich

Fresh bloomer bread, lemon sole goujons, crushed pea tartare, wasabi & pickled onion seasoned French fries.

Toulouse \bigcirc 1.2

Smoked Toulouse sausage ring, lentil bean and red wine cassolette, crispy garlic straw potatoes and dehydrated sage leaves.

Tandoori $\bigcirc 0.7_{kg} co.se$

Tandoori chicken skewer, masala sauce, twice baked pressed saag aloo chips, Bullet chilli & coriander raita and onion bhaji crumb.

Succotash Q0.3

Ras hanout spiced plant based 'meat' balls, Taktouta salsa, charred sweetcorn vegan feta & freekeh wheat succotash, minted soya yogurt dressing & toasted sunflower seeds. (VE)

'Race-day' dessert club $O_{1,5,5}^{0.5}$

Hand crafted dessert, chosen daily and plated especially for your day at the races.









1.6+ kg CO2e Meals with a high dimai impact have a higher cart footprint than the averag lunch or dioner in the U