

APPETISERS

Jumbo Battered Onion Rings | £7

Nachos Sharer SMALL.£15 (Serves 2) | LARGE £20 (Serves 4-6)

Loaded turkey / loaded braised pulled beef (brisket) / pulled chicken / mixed 50-50

Crispy Baby Calamari with tartar sauce and lemon | £10

Jumbo Wings (Six pieces) - Buffalo 🌶️ / BBQ/ Mango Habanero 🌶️🌶️ |£15

Hand Cut Jumbo Halloumi - topped with hot bee's honey and balsamic glaze on a bed of rocket | £15

Dynamite Shrimp - Battered shrimp, coated in a special house sauce and glazed with sriracha | £12 🌶️

Dynamite Nuggets - Battered nuggets coated in a special house sauce and glazed with sriracha | £12 🌶️

Slider Burgers - Platter of Mini 100% beef burger, Pulled Beef burger, Pulled Chicken burger & Chucker burger | £25

Steak Tartare - Raw ground tail end of fillet steak created to our own modern twist to a classic recipe, raw egg yolk, raw onion, salt, pepper and capers mixed together and served with toasted thin rustic sourdough bread | £20

Bao Buns - Pulled Beef / Pulled Chicken / A selection platter of pulled beef, pulled chicken & crispy mushroom bao | £20

HOT WINGS CHALLENGE £25 - 8 WINGS BEAT IT AND WIN YOUR MONEY BACK! PRE-BOOKING ADVISED

STEAK OFF THE BONE

Our steaks are from grass-fed British cattle and are mostly dry -aged on the bone. We simply season them with only the best Maldon Sea salt flakes & freshly cracked Sri Lankan coarse black pepper. Before searing on our state-of-the-art grill to your liking.

All our steaks are served with wild rocket, tossed in extra virgin olive oil, freshly squeezed lime and glazed with Modena Balsamic glaze.

Fillet - 300g - £40 | DRY AGED FILLET - £22 PER 100g

The most tender cut beef, full of flavour and exceptionally lean. It's very fine marbling gives it a richer flavour.

Rib Eye Fillet - 350g £36 | DRY AGED - £20 PER 100g

Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give it's amazing flavours.

Sirloin - 360G £34 | DRY AGED - £17 PER 100g

Rich with marbling, containing just the right amount of fat to give exceptional flavour.

THE DRY AGED BOUTIQUE

Price based on weight (minimum cut 300g+)

At The Clubhouse, we offer Dry-Aged beef different from most others. Traditionally the meat is hung in a refrigerated room in an airtight plastic film.

Here, we dry age meat in -house using a specialised refrigerator called the "Dry-Ager", which provides optimum air quality, steady humidity and more flavour thanks to the SaltAir system. The beef cuts are able to breathe, mature and rest to reach their highest possible grade. The difference in taste is phenomenal!

You can see it in action at The Clubhouse!

Sirloin Bone In | DRY AGED - £12 PER 100g

Tenderised. bone kept in for an extra depth off flavour and larder trimmed for exceptional quality

Bone In Rib Eye | DRY AGED - £15 PER 100g

Bone in for an extra depth of flavour and larder trimmed for exceptional quality.

T-Bone | DRY AGED - £15 PER 100g

A well-marbled cut consisting of two lean tender steaks - the tender fillet and flavoursome sirloin.

STEAK SAUCES & TOPPINGS

Artisan Peppercorn	£4
Artisan Mushroom Peppercorn (Portobello Mushroom)	£6
Bearnaise	£4
Artisan Chimichurri	£4
Blue Cheese	£4
Confit Garlic & Parsley Butter	£3
Truffle Oil & Black Pepper Butter	£3

STEAK EXPERIENCE

Served with fries and a sauce of your choice

Chateaubriand - 600g + | £15 per 100g

The Chateaubriand is the prized cut from the end of the fillet and has a sublime flavour. Deliciously soft and tender. It's best served medium to medium rare.

Porterhouse - 600g + | DRY AGED - £18 PER 100g

This highly prized 'on the bone' cut is like getting two steaks in one. A side of sirloin on one side of the bone and a juicy, well marbled fillet on the bone

Tomahawk - 800G + | DRY AGED - £15 PER 100g

An on-the-bone rib steak, cut from the fore-rib with the entire rib bone left. The long bone is French-trimmed. leaving an amazing presentation, and dinner table discussion point. This makes an ideal sharing steak for a special occasion o r romantic meal, as it can easily feed two people.

Butcher's Block sharing steak platter | £130 + A cut of DRY AGED steak

Tasting ribeye, sirloin, filet, pulled bbq brisket & bbq ribs



THE MENU



INSTAGRAM & FACEBOOK

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Please speak to staff regarding all allergies & intolerances when making your order

WAGYU STEAKS

JAPANESE A5 MBS 12 WAGYU

Miyazaki Prefecture - best-graded beef in the world. Spectacularly marbled, this is the richest, most tender & most complex of all Wagyu. From Miyazaki Prefecture, the animals are fed a mixture of grass, rice straw and whole-crop silage for about 600 days. Miyazaki Wagyu is the current winner of the Japanese Wagyu Olympics(the best of the best!).

All Japanese Wagyu is accompanied with seasonal vegetables, sautéed in Wagyu tallow.

RIBEYE / SIRLOIN / FILLET ££ AS DISPLAYED

JACK'S CREEK AUSTRALIAN WAGYU BEEF

Grain-fed for a minimum of 400 days. Luxurious and long-lasting flavours are well marbled, with the trademark buttery Wagyu flavour.

All cuts available from grades BMS 3-5 or BMS 8-9

RIBEYE / SIRLOIN / FILLET / TOMAHAWK ££ AS DISPLAYED



SURF & TURF

Ribeye / Sirloin & Jumbo Tiger Prawn	£50
Fillet Steak & Jumbo Tiger Prawns	£55
Dry Aged Steak On The Bone & Jumbo Tiger Prawns	£65
Fillet Steak & Half Lobster	£70

SEAFOOD

Served with wild rocket, tossed extra virgin olive oil, freshly squeezed lime and glazed with Modena Balsamic glaze.

Grilled Mediterranean Spice Infused Grilled Whole 'Dry Aged' Sea Bass Harissa infused or italian herb £30

Grilled Mediterranean Style Harissa Infused Jumbo Tiger Prawns or Italian herb or chimichurri £30

Whole Grilled Mediterranean Style Live Whole Lobster Thermidor 600g+(Pre-orders advised) £65

Chimichurri 🌶️

Harissa 🌶️

BBQ RIBS & LAMB

BBQ Beef Rib On Mash - 24 hours slow cooked beef braised £33

bbq ribs.

Rack of New Zealand Lamb 4 Cutlets £28 | 8 Cutlets £50

Spring lamb French trimmed

Tender baby lamb infused in extra virgin olive oil and our own herb blend

Flavour options - Harissa 🌶️ / Chimichurri 🌶️ / Italian herb

CHICKEN

Grilled Chicken Steak 🌶️ £23

Grilled chicken breast Harissa infused & butterflied served with rocket salad.

Chicken Schnitzel (Breaded Filet) £30

Chicken schnitzel - pounded thin, coated in flour, egg and panko breadcrumbs then fried until golden tender juicy flattened chicken breast served with mushroom peppercorn sauce.

ADDITIONS

French fries	£4
Loaded fries	£6
Cheesy fries	£6
Pulled braised beef fries	£8
Pulled chicken fries	£7
Triple-cooked steak chunky chips	£5
Sweet potato fries	£6
Loaded sweet potato fries	£8
Pulled Chicken Mac and cheese	£10
Pulled Braised Beef Mac and cheese	£10

Chargrilled asparagus	£6
Tender stem broccoli	£6
Chargrilled vine-ripened cherry tomatoes	£6
Sautéed garlic portobello mushrooms	£6
Buttery mash	£5
Jumbo onion rings	£5
Mac and cheese	£6
Ketchup/Mayo/Extra Sauces pot	£1

CHEESE STEAKS

Philly Cheese Steak - £14 | Our Signature

Thinly sliced beef rump steak, pepper sauce, Monterey Jack cheese, grilled red onion, grilled bell peppers & biggy sauce served in a premium roll

Grilled Chicken Cheese Steak - £12

Grilled chicken breast, Monterey cheese and red onion with Algerian sauce served in a premium roll.

BBQ Chicken Cheese Steak - £12

Grilled chicken breast, Monterey jack cheese, red onion with BBQ sauce

The Clubhouse New York Steakwich - £25

Grilled Flank steak on a ciabatta topped with rocket salad onion melted Monterey Jack cheese (Horseradish /Chimichurri //Peppercorn)

BURGERS

All burgers are served in a premium seeded bun - Sauce options: Algerian / Biggy Sauce / BBQ Sauce (v)

Extras: Egg £1.50 Turkey bacon £3 Beef bacon £4 Onion rings on burger £3. Grilled chicken £3
Chucker £5 Cheese £1 Halloumi £3

The Clubhouse Prime Beef Burger - £16 | Our Signature Burger

Made with our own recipe using 100% British brisket mince. Char-grilled 5oz burger, Monterey Jack cheese, turkey bacon / £4 beef bacon, beef tomato, lettuce, red onion, gherkin & Biggy burger sauce. Served with pickle wedge.

Double it up! +£5

Steakhouse Burger - £30 | Our Signature Burger

3 x 200g home Made 100% British brisket mince. Char-grilled 28oz burger, beef bacon Monterey Jack cheese, grilled onions, Biggy burger sauce, served with pickle wedge.

Smashed 180 - £14

180g freshly ground prime Angus beef, on a bed of grilled onion, smashed, then hand seasoned & topped with succulent melted cheese

Smashed 360 - £18

360g freshly ground prime Angus beef, on a bed of grilled onion, smashed, then hand seasoned & topped with succulent melted cheese

Juicy Lucy ONE - £15

One 150g prime Angus beef stuffed with Monterey Jack cheese, two slices of Monterey Jack cheese, grilled onion & gherkins with biggy sauce.

Juicy Lucy TWO - £19

Two 150g prime angus beef stuffed with Monterey Jack cheese, topped with two slices of Monterey Jack cheese, grilled onion & gherkins with biggy sauce.

Dirty Daddy - £28

360g smashed prime angus beef, chucker fillet, beef bacon, Monterey Jack cheese, grilled onion & gherkins with biggy sauce.

Pulled Beef - £15

24 hours slow cooked, 100g pulled braised brisket beef with hickory bbq sauce.

Sussex's Biggest Burger (serves 4 - 6) - £60

Premium roll, 12kg handmade gourmet beef patty/grilled chicken / fried chicken burger, Monterey Jack cheese, 12 x smoked turkey rashers, 4 eggs, lettuce, tomato, red onions, gherkins with biggy sauce / algerian sauce.

Get in touch to challenge this burger!

CHICKEN BURGERS

The Chucker - £14 | Our Signature Burger

Homemade fried buttermilk chicken, covered in our special spice blend and then coated in panko

Make it a Mother Chucker (Double chicken) for £18

Buffalo Chucker - £15

Homemade buttermilk chicken, covered in our special spice blend then coated in panko, dunked in premium buffalo sauce

Make it a Buffalo Mother Chucker (Double chicken) for £20

Dynamite Chucker - £15

Homemade fried buttermilk chicken, covered in our special spice blend and then coated in panko dunked in dynamite sauce

Make it a Mother Chucker (Double chicken) for £20

Pulled Chicken - £14

BBQ pulled chicken & melted cheese with hickory bbq sauce.

Club Grilled Chicken - £12

Grilled whole breast fillet, coated with our in-house marinade with Algerian sauce.

VEGETARIAN & VEGAN BURGERS

Halloumi - £13

Deep fried halloumi covered in our spice blend, buttermilk portobello mushroom in panko, lettuce, tomato & red onions, gherkins with algerian sauce

The Vegan - £15

Portobello mushroom in panko, mediterranean grilled aubergine, red peppers, artichoke, sun-dried tomato & onion chutney, with algerian sauce.

KIDS MENU

All kids meals are served with fries - Add Fresh Organic Orange/Apple juice £3 - KIDS ONLY

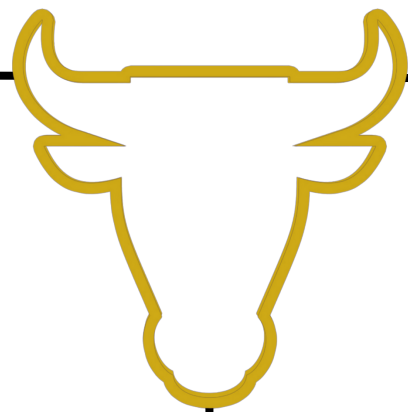
Kids Smashed Cheeseburger - £7

Chicken Nuggets - £7

Kids Steak - £20

Hotdog - £7

Kids Chicken Fillet Burger - £7



THE MENU

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PLEASE SPEAK TO STAFF REGARDING ALL ALLERGIES & INTOLERANCES WHEN MAKING YOUR ORDER A

MOCKTAILS

Non Alcoholic - Freshly made, hand crushed & muddled fruit drinks

Virgin Mojito

£9

Fresh Lime and mint leaves muddled with muscovado sugar crushed ice and refreshing lemonade and Monin Mojito Syrup

Strawberry Mojito

£9

Fresh strawberry Fresh Lime and mint leaves muddled with muscovado sugar crushed ice and refreshing lemonade and Monin strawberry pulp

Passion Fruit Mojito

£9

Fresh passion fruit Lime and mint leaves muddled with muscovado sugar crushed ice and refreshing lemonade and Monin passion pulp

Strawberry Daiquiri

£9

Frozen crushed Strawberries with ice and strawberry pulp and daiquiri mix refreshing year round mocktail

Mango Daiquiri

£9

Frozen crushed mango with ice and mango pulp and daiquiri mix

Pina Colada

£9

Creamy Pineapple and coconut blended with ice to give you that tropical taste

Mango Colada

£9

Creamy Mango and coconut blended with ice perfect a refreshing tasty mango shake alternative

SOFT DRINKS, GLASS BOTTLES & HOT DRINKS

Water - Still 330ml / 750ml

£2.00 / £5

Water - Sparkling 330ml / 750ml LRG

£2.50 / £6

Organic Orange Juice

£3

Apple Juice

£3

Coca Cola

£3.5

Coke Zero

£3.5

Diet Coke

£3.5

Fanta

£3.5

Lemonade

£3.5

LARGE

£6

Coca-Cola / Diet Cola /

Coke Zero /

Schweppes Lemonade

BODHA - 250ML

£4

Botanicals, Spice & Love - Lightly Sparkling

Chilli Lemonade

Persian lime and Mexican lemon, balanced with spices.

Ginger Spice

Sugarcane jaggery from southern India and ginger extract layered with citrus juices of lime and lemon rounded off with peppery herbs and spices.

Rose & Cardamom

Delicate Bulgarian Damask rose and warm Indian cardamom. Light and refreshing

Hot Chocolate

£3

Espresso/Americano

£2

Cappuccino

£2.50

Latte

£2.50

Nutella Mocha

£3.50

Iced Coffee / Iced Latte

£4

English Tea

£2

Coffee Syrups (Vanilla/Caramel) 75P

Milkshakes:

£7

Flavours: Bubblegum, Ferrero, Chocolate, Banana, Cookies & Cream / Oreo, Madagascan Vanilla, Strawberry, Biscoff, Salted caramel & Mint Chocolate Chip

DESSERTS

Affogato Al Caffè Vanilla gelato & Lavazza Italian espresso - £6

Two Scoops of Italian Gelato - £6 | Flavours: Bubblegum, Ferrero, Chocolate, Banana, Cookies & Cream / Oreo, Madagascan Vanilla, Strawberry, Salted caramel & Mint Chocolate Chip

Homemade Triple Chocolate Brownie and Madagascan Vanilla Gelato - £7

6 Churros with Nutella / Dulce de Leche / Biscoff (ve) - £8

6 Churros with Nutella / Dulce De Leche / Biscoff & Madagascan Vanilla Gelato - £10