Welcome to World Service Restaurant and Lounge Bar

So many times we are asked about World Service and in particular the history of the building and how we've arrived where we are today. Well, we're delighted to share this with you.

Built in 1675, Newdigate House was a Renaissance design and erected to house the Newdigate family.

The next date of importance was 1704 and the Battle of Blenheim. Marshall Tallard surrendered himself and his French forces to the Duke of Marlborough who then sent the Marshall to live under parole at Newdigate House. Marshall Tallard was very courteous and proved an extremely popular 'prisoner'. In settling into his new life in Nottingham, he was more than happy to share many of his passions with those around him. He taught the wives how to grow roses and – perhaps with half an inkling of what this great building might become – he also taught them how to make white bread and prepare salads! It's said that he particularly missed celery and would you believe, having found it growing in the wild marshes of Lenton, he began cultivating it in the garden here. This is the first known use of celery in England! Marshall Tallard was housed here for over 8 years.

There's not much known of the building until the sixties when this Grade II listed building was restored to its former glory in 1966 and it became the current home to The Nottingham Club. The Nottingham and Notts United Services Club, founded in the 1920's, was originally housed in Maple Yard and although it continues to maintain close links with the armed forces, it now looks after the ever changing needs of the city's and county's professional and business men and women. Members continue to meet on the first floor of Newdigate House and the close association with World Service Restaurant ensures they are well fed for lunch, dinner and special events.

World Service Restaurant moved into Newdigate House in 2000 and with design influences from the Far East has combined with this beautiful, architecturally important building, to make this fine dining restaurant a pleasure to dine in. The name originates from a combination of the style of food, the décor and association with the "Services" club. It has enjoyed critical acclaim, both nationally and regionally, claiming top spot in the Nottingham Restaurant Awards a record four times.

We hope you continue to enjoy your meal and your surroundings.

Starter Course

Leek & Potato Soup (v) 5.00
Brie Rarebit

Seared Scallops 14.95
Granny Smith, Pickled Cabbage, Pistachio

Pan Fried Sea Bass 9.95
Chilled Smoked Salmon Noodles, Saffron & Caper Dressing

Slow Cooked Beef Rib 12.95
Octopus, Wasabi, Seaweed Salad, Lime

Wood Pigeon Breast (served pink) 12.95
Celeriac Remoulade, Bramble Berries, Chocolate Jus

Indian Spiced Ham Hock & Chicken Terrine 9.95
Mango and Tomato Chutney, Poppadom

Woodland Mushroom & Parsnip Croquette (v) 7.50
Spiced Apple Compote, Tarragon Mayonnaise

We also have an evening set menu available from Monday to Friday
Please see page overleaf for the menu

Please Inform Your Server if you have Any Dietary Requirements
Please Be Aware Some of Our Dishes May Contain Lead Shot
A Discretionary 12% Service Charge Will Be Added To All Bills- Thank You

Main Course

Sesame Salmon 19.95
Crispy Thai Rice Cakes, Tiger Prawns, Chilli & Ginger, Bok Choi, Satay Sauce

Sea Bream 18.95
Smoked Salmon, Creamed Leeks, Mussels, Shellfish Bisque

Guinea Fowl Breast 18.50
Broad Beans, Peas, Baby Gem, Heritage Potatoes, Truffle Cream

Slow Cooked Goat 17.50
Saffron Risotto, Wild Garlic, Goats Curd, Roasted Tomato Jus

Pork Belly 18.50
Black Pudding, Potato Rosti, Cider Braised Turnip, Apple

Duck Breast (served pink) 19.95
Caramelised Chicory, Onion Marmalade, Potato Gallette, Confit Swede, Anise

Pave of Venison (served pink) 22.50
Caraway Cabbage, Spiced Pears, Violet Potatoes, Beetroot Jus

Derbyshire Fillet of Beef 26.50 or Blade of Beef 18.50
Bacon & Mozzerella Croquette, Woodland Mushrooms, Spinach, Jus Osso Buco

Roasted Field Mushroom (v) 15.95
Potato Terrine, Tempura Broccoli, Goats Cheese, Pecan

Side Dishes 3.50 Each

Home Made Chips
Minted New Potatoes
Dressed Green Salad
Mange Tout
Chantaney Carrots & Caraway Seed

Dessert Course

Vanilla Parfait 7.00
Rhubarb, Apple, Almond Crumb

Key Lime Pie 6.75
Meringue

Sticky Carrot Cake 6.95
Candied Carrots, Figs, Stem Ginger Ice Cream

White Chocolate Canneloni, Sesame Seed 8.95
Coconut, Sugar Tuille, Hibiscus Foam

Assiette of Desserts for Two 18.00

Selection of Five World Cheeses 9.50
Celery, Home Made Chutney & Biscuits

April Evening Set Menu 3 Course 26.95 (available from Monday to Friday)

Fassoulada Soup, Chick Peas, Canneloni Beans (v)

Terrine of Smoked Ling, Potatoes, Garlic, Watercress

Ham Hock Croquette, Pease Pudding Puree, Spiced Pears

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Grilled Arctic Char, Violet Potatoes, Mange Tout, Chilli & Orange Dressing

Char-Sui Pork, Asian Pickled Cabbage, Spring Onion Wonton, Sesame Jus

Goats Cheese & Watercress Charlotte Flemish Peas, Beetroot Jus (v)

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Peach Bavarois, Compressed Rum & Vanilla Peach, Baked Oatmeal

Chocolate & Black Cherry Torte, Vanilla Mascarpone

Silton Rillette, Pear Chutney, Toast
(£2 Supplement