



## DINNER MENU

### STARTERS

**Chicken Liver and Armagnac Parfait | 8.50**  
*Served with Toasted Butter Brioche  
 and Cumberland Jelly*

**Rilette of Smoked Peppered Mackerel | 9.50**  
*Lime Crème Fraiche, Olive Oil Crackers  
 & Cucumber Chutney*

**Rosettes of Local Oak Smoked Salmon | 12.50**  
*Served with Lilliput Capers, Soft Hens Egg,  
 Dressed with Watercress Oil*

**Timbale of Prawns | 9.50**  
*With Toasted Sourdough, Parsley Oil & Cranberry Toast*

**Pressed Confit Pork Cheek | 9.50**  
*With Garden Herbs, Rosted Figs, Club Chutney*

**Early New Season Asparagus | 8.50 (V)**  
*With Crumbled Stilton*

**New Club Soup of the Season | 5.50**  
*Served with Garden Herbs*

### MAIN COURSES

**Loin of Sutherland Venison | 22.50**  
*With Roasted Spring Asparagus,  
 Chantenay Carrots & Anna Potato*

**Rump of Border Lamb | 20.00**  
*Sun Blush Tomato & Olive Sauce,  
 Wild Garlic & Potato Terrine*

**Medallion of Grilled Black Bream | 19.50**  
*With Warm Nicoise Salad & Tarragon Butter*

**Paupiette of Lemon Sole | 21.50**  
*With Baby Spinach, Leek and Potato Broth*

**Camembert & Parsley Chutney Tart | 16.50 (V)**  
*With Linseed and Parsley Crumb, Summer Leaf Salad*

**Chef's Cold Cuts | 15.00**  
*With a Dressed Summer Leaf Salad,  
 Club Slaw and New Potato Salad*

**Tournedos of Aberdeen Angus | 38.00**  
*With Potato Gratin, Roasted Asparagus,  
 Confit Portobello Mushroom, Shallot & Burgundy Jus*

### SIDES

**Forced Local Tender Stem Broccoli | 4.00**

**Cornish Hasselback Style Potato, Maldon Salt | 3.50**

**Fenton Barns Confit Mushroom, Garlic Butter | 4.00**

**Roasted Baby Carrots with Saffron Butter & Caraway | 4.00**

**Skin on Fries / Sauté Potatoes | 3.50**

**Rustic Sweet Potato Fries | 4.00**

**Bowl of Dressed Mixed / Green Salad | 4.50**

### PUDDING, SAVOURY OR CHEESE

Are presented at the Table Separately

Head Chef – S. Nichol

**Please ask our Staff for any Food Allergy Advice and  
 Include any Allergies/Special Dietary Requirements  
 on your order.**

G.M. Oil Used