



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.50
Local Rosettes of Oak Smoked Salmon, Lilliput Capers, Soft Hens Egg, Watercress Oil	£12.50
Classic New Club Prawn Cocktail, Piquant Dressing, Shredded Little Gem & Lemon	£8.50
Red Mullet with Nicoise & New Season Asparagus Salad, Dijon Vinaigrette	£8.50
Classic Caprese Salad with Heritage Tomatoes, Balsamic Glaze, Toasted Sourdough	£8.50
Venison Carpaccio with Parsnip Crisps, Parmesan, Brambles & Truffle Mayonnaise	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

MAIN COURSES

Medallion Local Beef, Sauteed Wild Mushrooms, Peppercorn Cream, Gratin Potatoes	£21.50
Hake Supreme with Carrot Puree, Buttered Kale, and a Red Pepper Salsa	£21.50
Roast Spring Lamb Rump, Fondant Potato, Crushed Peas, Crisp Shallots, Herb Essence	£21.50
Classic New Club Pan Fried Lemon Sole Meuniere with Baby Potatoes	£25.50
Somerset Brie and Beetroot Tart with Plum Tomato Tapenade, Spring Salad	£16.50
Seared Sirloin of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£28.50
Tournedos of Aberdeen Angus, Potato gratin, Roasted Asparagus, Shallot & Burgundy Jus	£35.00

<u>Extra Vegetables:</u>	Skin on Fries/Sauté Potatoes £3.50	Seasonal Vegetable £3.50
	Rustic Sweet Potato Fries £4.00	
<u>Side Salads:</u>	Bowl of Dressed Mixed/Green Salad £4.50	

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 29th April 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef