



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 7.50
*Served with Toasted Butter Brioche
and Cumberland Jelly*

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

Marbled Seatrout & Halibut Parfait | 8.50
With Dressed Pea Shoots & Beetroot Julienne

Parma Ham and Basil Arancini | 8.50
With Pesto Dressing, Crisp Frisee and Raspberry Salad

Goats Cheese, Leek and Apple Terrine | 6.50 (V)
*Served with Inca Tomato Salad,
Sourdough Toast & Plum Chutney*

Roast Duck | 8.50
*With Pomegranate, Fig and Orange Salad,
Crisp Little Gem, Dressed Pea Shoots, Chervil Oil*

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

MAIN COURSES

Carved Rack of Border Lamb | 21.50
*With Crushed Jersey Royal's,
Pea Puree & Rosemary Essence*

Delice of Chargrilled Hake Fillet | 21.50
*With a Roasted Artichoke & Piquillo Peppers,
Saffron Butter*

Tenderloin of Old Spot Pork | 19.50
*Wrapped in Prosciutto with Asparagus,
Anna Potato & Bramley Apple Sauce*

Grilled Marinaded Pave of Seatrout | 21.50
*With Wilted Baby Spinach & Sun Blaze Tomato Passata,
Pressed Vegetable Gratin*

Pithivier of Woodland Mushrooms | 16.50 (V)
With Plum Tomato Confit and Dressed Summer Leaf Salad

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

Seared Sirloin of Dry Aged Beef | 28.50
*With Sweet Potato, Plum Tomato
and Parsley & Herb Butter*

Tournedos of Aberdeen Angus | 35.00
*With Potato Gratin, Roasted Asparagus
and Shallot & Burgundy Jus*

SIDES

Extra Seasonal Vegetables | Complimentary on Request

Skin on Fries / Sauté Potatoes | 3.50

Rustic Sweet Potato Fries | 4.00

Bowl of Dressed Mixed / Green Salad | 4.50

DESSERT, SAVOURY OR CHEESE

Are presented at the Table Separately

Head Chef – S. Nichol

Please ask our Staff for any
Food Allergy Advice

G.M. Oil Used