



DINNER MENU

STARTERS

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

Classic Prawn Cocktail | 9.50
With Brandy Marie rose & Tomato Concasse

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

Scottish Crab | 9.50
*With Citrus Crème Fraiche,
Frisee Salad with Radish & Cucumber*

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

Early New Season Asparagus | 8.50 (V)
With Crumbled Stilton, Roccolla & Crisp Garlic Croutons

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

MAIN COURSES

Roast Gressingham Duck Breast | 22.50
With Curly Kale, Carrot Puree & Anna Potato

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

Griddled Local Mackerel Fillets | 19.50
*With a Fennel & Cucumber Slaw,
Buttered Spring Harvest Cornish Potatoes*

Roast Cod Supreme | 21.50
*White Wine Velouté with Local Peas & Broad Beans,
Sautéed Local Woodland Mushrooms*

**Camembert & Parsley
Brioche Chutney Tart | 16.50 (V)**
Dressed 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