



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
Local Salmon Served 3 Ways with a Fennel and Radish Salad, Chervil Dressing	£8.50
Kiln Cured Hot Smoked Trout, Lime Crème Fraiche, Cranberry Toast Pea Shoots	£8.50
Asparagus & Crumbled Stilton Salad with Roasted Figs & Garlic Croutons, Dijon Dressing	£8.50
Ham Hock and Garden Herb Presse with Granny Smith Puree & Crisp Little Gem	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

MAIN COURSES

Medallion of Sutherland Venison, Club Piccalilli, Potato Terrine, Balmoral Tomato	£21.50
Stuffed Quail with Apricots, Granny Smith Coulis, Fondant Potato, Salad de Mache	£21.50
Pan Roasted Marinaded Seabream Pave with Grilled Asparagus & Beetroot Coulis	£21.50
Thai Style Salmon with Apricot & Rasin Couscous, Sweet Chili Sauce & Chili Butter	£21.50
Roasted Goats Cheese & Asparagus 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 25th March 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef