



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,
Dressed with Watercress Oil*

Chargrilled Marinaded Seabass | 8.50
Roche of Crab with Ginger Crème Fraiche, Rocket Oil

Pulled Rabbit & Sherry Confit | 8.50
With Pickled Beetroot, Toasted Hazelnut Crumb, Port Coulis

Parfait of Seatrout | 8.50
With Seaweed & Sesame Salad, Mizuna & Red Chard Pluche

Warm Fig & Pickled Walnut Tartlet | 8.50 (V)
With Rocket Salad & Balsamic Glaze

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

MAIN COURSES

Medallion of Carved Sutherland Venison | 21.50
Roasted Asparagus, Brambles Jus & Confit Potato

Roast Pheasant Breast and Confit Leg | 21.50
*Hassel Back Potatoes and Peppercorn Sauce,
Crisp Black Pudding Bon-Bon*

Pave of Local Seared Hake Fillet | 19.50
With a Chickpea and Chorizo Cassoulet

Pave of Local Salmon | 19.50
With Crushed Tarragon & Lemon Potato, Wilted Seagrass

**Roast Pumpkin,
Cumin and Lentil Filo Parcel | 16.50 (V)**
With Dressed Winter Leaf Salad and Rosemary Oil

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

Tournedos of Aberdeen Angus | 35.00
*With Potato Gratin, Roasted Asparagus,
Confit Portobello Mushroom, 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

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