



DINNER MENU

STARTERS

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

Rillettes of Smoked Peppered Mackerel | 9.50
*Lime Crème Fraiche, Olive Oil Crackers
& Cucumber Chutney*

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

Timbale of Prawns | 9.50
*With Toasted Sourdough & Grilled Little Gem Salad,
Parsley Oil*

Pressed Confit Pork Cheek | 9.50
*With Garden Herbs, Walnut & Hazelnut Crackers,
Club Chutney*

Asparagus & Crumbled Stilton | 8.50 (V)
With Red Pepper Humus, Salad De Mache

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

MAIN COURSES

Loin of Sutherland Venison | 22.50
With Cauliflower Puree, Chantenay Carrots & Anna Potato

Corn Fed Chicken | 20.00
*With Black Pudding Bon-Bon,
Cheddar & Savoy Cabbage Champ*

Medallion of Grilled Black Bream | 19.50
With Warm Nicoise Salad & Tarragon Butter

Paupiette of Lemon Sole | 21.50
With Baby Spinach, Leek and Potato Broth

Butternut Squash & Sweet Potato Tart | 16.50 (V)
With Dressed Winter Leaf Salad and Rosemary Dressing

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

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