



DINNER MENU

STARTERS

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

Rillettes of Oak Smoked Peppered Mackerel | 9.50
With Pea Shoot Salad & Parsley Oil

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

Tian of Prawns | 9.50
*With Lemon & Coriander Mayonnaise,
Baby Shoots & Cranberry Toast*

Game and Prune Terrine | 9.50
With Apple and Tomato Chutney, Sourdough Toast

**Cashel Blue &
Roasted Shallot & Mushroom Arancini | 8.50 (V)**
With Tomato & Chili Chutney

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

MAIN COURSES

Medallion of Roasted Aberdeen Angus | 22.50
*With Baked Skirlie Tomato, Fondant Potato,
Whisky Velouté & Confit Mushroom*

Carved Loin of Sutherland Venison | 20.00
*With Black Pudding Bon-Bon, Anna Potato,
Bramley Apple Sauce, Dressed Watercress*

Marinated Monkfish Wrapped in Pancetta | 19.50
*With Oranges & Pomegranate,
Chervil Oil & Saffron Butter*

Pave of Seared Seabass | 21.50
*With Heritage Tomato Nicoise Style,
Salad Dressed with Pesto Oil*

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

Chef's Cold Cuts | 18.50
*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 & Carraway | 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