



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 and
Dressed with Watercress Oil*

Kiln Cured Trout | 8.50
*With Lemon & Caper Galette,
Pickled Pear & Dressed Pea Shoots*

Serrano Ham & Sweet Galia Melon | 8.50
With Summer Berries & Green Apple Sorbet

Roche of Hot Smoked Salmon | 8.50
With Pomegranate Salad & Beetroot Coulis, Salad De Mache

Roasted Fig, Asparagus & Stilton Salad | 7.50 (V)
With Piccalilli & Chervil Dressing

Pig Cheek and Garden Herb Presse | 8.50
With Granny Smith Coulis & Toasted Sourdough

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

MAIN COURSES

Local Beef | 21.50
*With Crisp Black Pudding Bon-Bons,
Roasted Late Summer Asparagus, Claret Sauce*

Slow Roasted Shank of Border Lamb | 21.50
Provençale with Moroccan Cous-Cous

Pave of Local Seared Salmon | 19.50
*With Lemon & Saffron Butter,
Crushed Peas & Wilted Sea Grass*

Pan Roasted Marinated Seabass Fillet | 19.50
*With Tarragon and Lemon Butter,
Heritage Tomato Salad, Watercress Dressing*

Baked Vegan Tart | 16.50 (V)
*With Cumin Spiced Butternut Squash & Lentils,
Watercress 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 | 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

DESSERT, 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