



DINNER MENU

STARTERS

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

New Club Crayfish & Prawn Timbale | 8.50
Little Gem Salad, Piquant Mayonnaise & Beetroot Julienne

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

Pave of Grilled Salmon | 8.50
With a Thai Style Broth Split with Watercress Oil

Pressed Confit Pork Cheek | 8.50
*With Garden Herbs, Walnut & Hazelnut Crackers,
Club Chutney*

Prosciutto with Torn Burrata | 8.50
Basil & Pea Shoot Salad, Pesto Dressing & Garlic Croutons

Terrine of Winter Vegetables | 8.50 (V)
With Red Pepper Humus & Crisp Chicory Salad

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

MAIN COURSES

Roast Boneless Quail | 19.50
*With Mushroom Stuffing, Pancetta Crisp,
Asparagus & Potato Terrine, Burgundy & Shallot Sauce*

Collops of Sutherland Venison | 19.50
With Butter Clapshot, Tender Stem Broccoli, Whisky Velouté

Medallion of Grilled Seatrout | 19.50
*With Olive and Sun Blaze Tomato Passata,
Crushed Olive Oil Potato*

Paupiette of Lemon Sole | 19.50
With Smoked Haddock, Potato & Chive Skink

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 | 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