



## 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

**Local Seatrout Three Ways | 8.50**  
With a Radish & Fennel Salad, Dressed Pea Shoots,  
Chervil Dressing

**Pressed Confit Pigs Cheek | 8.50**  
With Bramley Apple Sauce, Toasted Hazelnut Crumb

**Smoked Salmon & Saffron Potato Terrine | 8.50**  
Dressed Pea Shoot Salad, Citrus Oil

**Asparagus & Stilton Salad | 8.50 (V)**  
With French Dressing, Radish & Walnuts,  
Paprika & Olive Oil Crackers

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

### MAIN COURSES

**Carved Local Aberdeen Angus | 19.50**  
Pressed Gratin Potato, Haggis Stuffed Tomato,  
Cracked Peppercorn Sauce

**Guinea Fowl with a Black Pudding Mousse | 19.50**  
Savoy Cabbage & Butter Cheddar Mash,  
Roasted Asparagus, Coq au Vin Sauce

**Marinated Pave of Seabass | 19.50**  
With Heritage Tomato Salad,  
Pesto Dressing & Saffron Butter

**Pave of Marinated Cod  
Wrapped in Prosciutto | 19.50**  
With Crushed Garden Peas & Watercress Oil

**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