



## 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*

**Marbled Seatrout and Halibut Parfait | 8.50**  
*With Dressed Pea Shoots & Beetroot Julienne*

**Parma Ham and Basil Arancini | 8.50**  
*With Pesto Dressing, Crisp Frisee and Raspberry Salad*

**Goats Cheese, Leek and Apple Terrine | 6.50 (V)**  
*Served with Inca Tomato Salad, Sourdough Toast & Plum Chutney*

**Roast Duck | 8.50**  
*With Pomegranate, Fig and Orange Salad, Crisp Little Gem, Dressed Pea Shoots, Chervil Dressing*

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

### MAIN COURSES

**Carved Rack of Border Lamb | 21.50**  
*With Crushed Jersey Royal's, Pea Puree & Rosemary Essence*

**Delice of Chargrilled Hake Fillet | 21.50**  
*With a Roasted Artichoke & Piquillo Peppers, Saffron Butter*

**Tenderloin of Old Spot Pork | 19.50**  
*Wrapped in Prosciutto with Asparagus, Anna Potato & Bramley Apple Sauce*

**Grilled Marinaded Pave of Seatrout | 21.50**  
*With Wilted Baby Spinach & Sun Blaze Tomato Passata, Pressed Vegetable Gratin*

**Pithivier of Woodland Mushrooms | 16.50 (V)**  
*With Plum Tomato Confit and Dressed Summer Leaf Salad*

**Chef's Cold Cuts | 15.00**  
*With a Dressed Summer Leaf Salad, Club Slaw and New Potato Salad*

**Seared Sirloin of Dry Aged Beef | 28.50**  
*With Sweet Potato, Plum Tomato and Parsley & Herb Butter*

**Tournedos of Aberdeen Angus | 35.00**  
*With Potato Gratin, Roasted Asparagus and 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

G.M. Oil Used