



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*

New Club Classic Prawn & Crayfish Cocktail | 8.50
*With Shredded Baby Gem, Lemon
and Toasted Sourdough Crostini*

Serrano Ham and Brie Tart | 8.50
With Grilled Figs & Dressed Pea Shoot Salad

Rillette of Cured Peppered Mackerel | 8.50
With Oatcakes and Lime Crème Fraiche

Crumbled Stilton | 8.50 (V)
*With Roasted Artichoke & Pickled Pears,
Salad de Mache, Garlic Croutons*

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

MAIN COURSES

Medallion of Carved Sutherland Venison | 21.50
Hasselback Potato & Tender Stem Broccoli

Breast of Pheasant Wrapped in Pancetta | 21.50
With Black Pudding Bon-Bon, Oyster Mushroom Sauce

Pave of Local Seared Hake Fillet | 19.50
Grilled Asparagus & Piquillo Pepper Salsa, Chervil Oil

Pan Roasted Fillet of Local Salmon | 19.50
With Wilted Samphire, Chilli and Shallot Butter

Baked Brie & Beetroot Tart | 16.50 (V)
With Mizuna & Roccolla Salad, House 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

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