



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.50
Local Rosettes of Oak Smoked Salmon, Lilliput Capers, Soft Hens Egg, Watercress Oil	£12.50
Pressed Salmon and Monkfish Terrine with Little Gem, Pickled Beetroot	£8.50
Confit Game and Pistachio Terrine with Cranberry and Raisin Toast, Plum Chutney	£8.50
Grilled Mediterranean Vegetables, Red Pepper Humus & Dressed Frisee Salad	£8.50
Tian of Prawns with Lime and Shallots, Chervil Dressing & Baby Shoot Salad	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

MAIN COURSES

Carved Sutherland Venison with Pressed Gratin & New Season Asparagus	£21.50
Pave of Local Salmon with Provençale Vegetables, Tarragon and Lemon Butter	£21.50
Breast of Guinea Fowl with Whisky Cream Sauce, Celeriac Puree & Tender Stem Broccoli	£21.50
Grilled Marinated Seabass with a Classic Nicoise Salad, Baby Rocket	£21.50
Camembert and Fig Tart with Plum Tomato Confit & Dressed Summer Leaf Salad	£16.50
Seared Sirloin of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£28.50
Tournedos of Aberdeen Angus, Potato gratin, Roasted Asparagus, Shallot & Burgundy Jus	£35.00

<u>Extra Vegetables:</u>	Skin on Fries/Sauté Potatoes	£3.50	Seasonal Vegetable	£3.50
	Rustic Sweet Potato Fries		£4.00	
<u>Side Salads:</u>	Bowl of Dressed Mixed/Green Salad		£4.50	

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 20th May 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef