



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*

Hot Kiln Cured Seatrout Terrine | 8.50
*With a Radish & Fennel Salad, Dressed Peashoots,
Chervil Dressing*

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

Tian of Prawns | 8.50
*With Mango and Pineapple, Sweet Chilli Sauce &
Sesame Seaweed Salad*

**New Club Whipped Goats Cheese
& Piquillo Peppers | 8.50 (V)**
With Balsamic Glaze, Baby Shoots

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

MAIN COURSES

Confit Border Pheasant | 21.50
*With Festive Trimmings, Crisp Chateau Potato, Butternut
Squash & Winter Vegetable Broth*

Maize Fed Chicken | 19.50
*With a Black Pudding Mousse,
Winter Cabbage and Butter Cheddar Mash, Roasted
Asparagus, Coq au Vin Sauce*

Marinated Pave of Grilled 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