



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 8.50
Served with Toasted Butter Brioche
and Cumberland Jelly

Rilette of Smoked Peppered Mackerel | 9.50
Lime Crème Fraiche, Olive Oil Crackers
& Cucumber Chutney

Rosettes of Local Oak Smoked Salmon | 12.50
Served with Lilliput Capers, Soft Hens Egg,
Dressed with Watercress Oil

Timbale of Prawns | 9.50
With Toasted Sourdough &
Grilled Little Gem Salad, Parsley Oil

Pressed Confit Pork Cheek | 9.50
With Garden Herbs, Walnut & Hazelnut Crackers,
Club Chutney

Asparagus & Crumbled Stilton | 8.50 (V)
With Red Pepper Humus, Salad De Mache

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

MAIN COURSES

Loin of Sutherland Venison | 22.50
With Roasted Spring Asparagus, Chantenay Carrots
& Anna Potato

Corn Fed Chicken | 20.00
With Black Pudding Bon-Bon,
Hasselback Potato & Oyster Mushroom Cream

Medallion of Grilled Black Bream | 19.50
With Warm Nicoise Salad & Tarragon Butter

Paupiette of Lemon Sole | 21.50
With Baby Spinach, Leek and Potato Broth

Camembert & Fig Chutney Tart | 16.50 (V)
With Linseed and Parsley Crumb, Summer Leaf Salad

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

Tournedos of Aberdeen Angus | 38.00
With Potato Gratin, Roasted Asparagus,
Confit Portobello Mushroom, Shallot & Burgundy Jus

SIDES

Forced Local Tender Stem Broccoli | 4.00 **Cornish Hasselback Style Potato, Maldon Salt | 3.50**

Fenton Barns Confit Mushroom, Garlic Butter | 4.00

Roasted Baby Carrots with Saffron Butter & Caraway | 4.00

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