



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
Timbale of Prawns with Coriander Crème Fraiche, Red Endive & Baby Shoot Salad	£8.50
Kiln Cured Hot Smoked Trout, with a Radish & Fennel Salad, Beetroot Julienne	£8.50
Bocconcini with Roasted Peppers & Artichokes, Pesto Dressing & Salad de Mache	£8.50
Ham Hock and Garden Herb Presse, Cranberry and Raisin Toast, Crisp Little Gem	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

MAIN COURSES

Medallion Local Beef, Sauteed Wild Mushrooms, Peppercorn Sauce, Dauphinoise Potatoes	£21.50
Hake Supreme with Carrot Puree, Buttered Kale, and a Red Pepper Salsa	£21.50
Roast Spring Lamb Rump, Fondant Potato, Crushed Peas with Mint, Crispy Shallots, Jus	£21.50
Classic New Club Lemon Sole Meuniere with Baby Potatoes	£25.50
Somerset Brie and Beetroot Tart with Plum Tomato Tapenade, Spring 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

Extra Vegetables: Skin on Fries/Sauté Potatoes £3.50 Seasonal Vegetable £3.50

Rustic Sweet Potato Fries £4.00

Side Salads: 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 22nd April 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef