



DINNER MENU

STARTERS

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

Rillettes of Local Finnan Haddock | 9.50
*With Coriander & Lime Crème Fraiche,
Cranberry Toast, Parsley Oil*

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

Local Salmon Served Three Ways | 9.50
Served with Radish & Fennel Salad, Whisky Mayonnaise

Pressed Ayrshire Ham Hock | 9.50
Shallot & Capers with Garden Herbs, Bramley Apple Sauce

Chargrilled Vegetables & Crumbled Stilton | 8.50 (V)
With Roccolla & Crisp Garlic Croutons, Pesto Dressing

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

MAIN COURSES

Roast Confit Leg of Gressingham Duck | 20.00
Pressed Potato Terrine, Caramelised Figs & Oranges

Saddle of Sutherland Venison | 22.00
*Hasselback Potato, Roasted Local Asparagus
& Claret Essence*

Chargrilled Marinaded Bream | 19.50
*With Heritage Tomato & Olive Salad,
Saffron, Pea Shoots*

Delice of Grilled Local Salmon | 21.50
*With Crushed Cornish Potato &
Wilted Baby Spinach, Saffron Butter*

Camembert & Parsley Chutney Tart | 16.50 (V)
Dressed Summer Leaf Salad

Chef's Cold Cuts | 16.50
*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