



## DINNER MENU

### STARTERS

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

**Roche of Smoked Peppered Mackerel | 9.50**  
*With Lime Crème Fraiche and Dressed Pea Shoots*

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

**Medallion of Pork | 9.50**  
*Wrapped in Prosciutto with Mango Puree & Crisp Little Gem*

**Game and Prune Terrine | 9.50**  
*With Apple and Tomato Chutney, Sourdough Toast*

**Chargrilled Vegetables & Crumbled Stilton | 8.50 (V)**  
*With Roccolla & Crisp Garlic Croutons, Harissa Humus*

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

### MAIN COURSES

**Roast Duo of Border Lamb & Mutton | 22.50**  
*With Crisp Anna Potato, Olive and Tomato Passata*

**Maize Fed Chicken | 20.00**  
*With Port & Leek Sauce, Black Pudding Bon-Bons &  
New Season Asparagus*

**Pave of Hake | 19.50**  
*With Crushed Minted Peas, Parsley Oil & Pickled Beetroot*

**Delice of Grilled Seatrout | 21.50**  
*Tarragon and Lemon Butter, Hasselback Potato  
& Rosted Chorizo*

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

**Chef's Cold Cuts | 18.50**  
*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