



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*

New Club Classic Prawn Cocktail | 8.50
*With Shredded Baby Gem, Lemon
and Toasted Sourdough Crostini*

Beef-Shin and Venison Terrine | 8.50
With Pickled Beetroot, Toasted Hazelnut Crumb, Port Coulis

Kiln Smoked Salmon Pate | 8.50
With Oatcakes and Lime Crème Fraiche

Sun Dried Tomato and Cheddar Tartlet | 8.50 (V)
With Rocket Salad & Balsamic Glaze

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

MAIN COURSES

Medallion of Carved Sutherland Venison | 21.50
Braised Red Cabbage, Brambles and Dauphinoise

Roast Pheasant Breast and Confit Leg | 21.50
*Hassel Back Potatoes and Peppercorn Sauce,
Black Pudding Bon-Bon*

Pave of Local Seared Hake Fillet | 19.50
Grilled Asparagus & Piquillo Pepper Salsa, Chervil Oil

Paupiette of Lemon Sole | 19.50
Stuffed with Spinach and Crayfish, Arran Cheddar Sauce

Baked Brie & Beetroot Tart | 16.50 (V)
*With Watercress, Dressed Summer Leaf Salad
and Rosemary Oil*

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

DESSERT, 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