



## DINNER MENU

### STARTERS

**Chicken Liver and Armagnac Parfait | 7.50**  
*Served with Tosted Butter Brioche and Cumberland Jelly*

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

**Local Seatrout Served Three Ways | 8.50**  
*With Chicory Salad & Red Pepper Hummus*

**Presse Old Spot Pork & Parsley Terrine | 8.50**  
*Served with Granny Smith Coulis, Cranberry Toast*

**Presse of Goats Cheese | 8.50 (V)**  
*Served with Leek and Apple Sourdough Toast & Plum Chutney*

**Rilette of Smoked Pepper Mackerel | 8.50**  
*Served with Chervil Dressing & Baby Shoot Salad*

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

### MAIN COURSES

**Carved Sutherland Venison | 21.50**  
*Served with Pressed Gratin and New Season Asparagus, Bramble Jus*

**Pave of Marinated Local Salmon | 21.50**  
*With Grilled Little Gem, Tarragon and Lemon Butter*

**Pressed Old Spot Pork Belly | 19.50**  
*With a Chorizo and Puy Lentil Broth, Dressed Pea Shoots*

**Grilled Marinated Seabass | 21.50**  
*With a Classic Nicoise Salad, Baby Rocket, Lemon Oil*

**Camembert and Fig Tart | 16.50 (V)**  
*With Plum Tomato Confit and Dressed Summer Leaf Salad*

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

**Seared Sirloin of Dry Aged Beef | 28.50**  
*With Sweet Potato, Plum Tomato and Parsley & Herb Butter*

**Tournedos of Aberdeen Angus | 35.00**  
*With Potato Gratin, Roasted Asparagus and Shallot & Burgundy Jus*

### SIDES

**Skin on Fries/Sauté Potatoes | 3.50**

**Seasonal Vegetable | 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

G.M. Oil Used