



DINNER MENU

STARTERS

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

Roche of Hot Smoked Salmon | 8.50
Lime Crème Fraiche & Cranberry Toast

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

Pave of Seabass | 8.50
*With Crab & Chive Crème Fraiche,
Beetroot Coulis & Baby Shoots*

Pressed Confit Pork Cheek | 8.50
*With Garden Herbs, Walnut & Hazelnut Crackers,
Club Chutney*

Whipped Goats Cheese | 8.50 (V)
*With Roasted Piquillo Pepper & Olives,
Roccolla Salad*

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

MAIN COURSES

Fillet of Local Beef | 19.50
*Baked Skirlie Tomato & Roasted Asparagus,
Shallot and Claret Sauce*

Pressed Pork Belly | 18.50
*With Potato and Winter Vegetable Terrine,
Crackling & Bramley Apple Sauce*

Medallion of Grilled Marinated Hake | 19.50
With Hasselback Potato & Grilled Chorizo, Saffron Butter

Pave of Local Seatrout | 19.50
With a Broad Bean & Thyme Velouté, Wilted Samphire

Butternut Squash & Sweet Potato Tart | 16.50 (V)
With Dressed Winter Leaf Salad and Rosemary Dressing

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

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