



# Dinner Menu

## STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.50
Local Oak Smoked Salmon, Lilliput Capers, Soft Hens Egg, Watercress Oil	£12.50
Seaweed Wrapped Scottish Salmon Terrine with Pickled Cucumber and Baby Herb Salad	£8.50
Marbled Game Terrine with Club Piccalilli and Onion Bloomer Crostini	£8.50
Goats Cheese and Leek Pave, Balsamic Glaze, Club Tomato Chutney, Micro Herbs	£8.50
Dill & Beetroot Cured Local Salmon with Cranberry Compote & Dressed Pea Shoots	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

## MAIN COURSES

Confit Duck Leg with a Flamed Cointreau Sauce, Green Beans and Dauphinoise	£21.50
Carved Sutherland Venison with Fondant Potato, Curly Kale, Bramble Jus	£21.50
Chargrilled Seabass Fillet with a Chorizo and Chickpea Cassoulet	£21.50
Harissa Marinaded Salmon with Tender Stem Broccoli and a Moroccan Cous-cous	£21.50
Camembert, Roasted Fig and Onion Tart with House Salad and French Dressing	£16.50
Seared Sirloin of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£28.50
Tournedos of Aberdeen Angus, Potato gratin, Roasted Asparagus, Shallot & Burgundy Jus	£35.00

<u>Extra Vegetables:</u>	<b>Skin on Fries/Sauté Potatoes</b>	<b>£3.50</b>	<b>Seasonal Vegetable</b>	<b>£3.50</b>
	<b>Rustic Sweet Potato Fries</b>		<b>£4.00</b>	
<u>Side Salads:</u>	<b>Bowl of Dressed Mixed/Green Salad</b>		<b>£4.50</b>	

## DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 12<sup>th</sup> February 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

**S. Nichol – Head Chef**