



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 | 20.00
With Crisp Anna Potato, Olive and Tomato Passata

Maize Fed Chicken | 22.00
*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