



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.50
Local Rosettes of Oak Smoked Salmon, Lilliput Capers, Soft Hens Egg, Watercress Oil	£12.50
Pave of Roast Loch Etive Seatrout with Club Piccalilli, Dressed Pea Shoot Salad	£8.50
Presse of Confit Ham Hock & Parsley with Plum Jelly & Bramley Apple Sauce	£8.50
Grilled Peppers & Marinaded Artichokes with Goat's Cheese & Pickled Beetroot	£8.50
Roche of Kiln Cured Local Hot Smoked Salmon with Radish, Fennel, & Red Chicory	£8.50
New Club Soup of the Season with Garden Herbs	£5.50

MAIN COURSES

Medallion of Local Beef, Sauteed Wild Mushrooms, Peppercorn Cream, Gratin Potato	£21.50
Hake Supreme with Carrot Puree, Buttered Kale, and a Red Pepper Salsa	£21.50
Roast Spring Lamb Rump, Fondant Potato, Crushed Peas, Crisp Shallots, Herb Essence	£21.50
Classic New Club Pan Fried Lemon Sole Meuniere with Baby Potatoes	£25.50
Somerset Brie and Beetroot Tart with Plum Tomato Tapenade, Spring Salad	£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

Extra Vegetables:

Skin on Fries/Sauté Potatoes £3.50 **Seasonal Vegetable** £3.50

Rustic Sweet Potato Fries £4.00

Side Salads:

Bowl of Dressed Mixed/Green Salad £4.50

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 13th May 2024

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef