



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 7.50
*Served with Toasted 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*

Classic Prawn Cocktail | 8.50
*With Shredded Baby Gem, Lemon
and Toasted Sourdough Crostini*

Kiln Smoked Duck | 8.50
*With Mango and Pineapple Salsa,
Little Gem Salad & Sweet Chilli Sauce*

Marbled Seatrout & Monkfish Parfait | 8.50
With Caper Mayonnaise & Dressed Peashoots

Crumbled Stilton | 8.50 (V)
*With Rosted Artichoke & Pickled Pears, Salad de Mache,
with Frisee & Balsamic Glaze*

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

MAIN COURSES

Medallion of Carved Pork Tenderloin | 21.50
*Wrapped in Serrano Ham with Crisp Black Pudding
Bon-Bons, Roasted Late Summer Asparagus, Claret Sauce*

Breast of Guineafowl | 21.50
*With Woodland Mushroom & Arran Mustard Cream,
Shaw's Haggis & Pressed Potato Terrine*

Pave of Local Seared Hake Fillet | 19.50
With Chorizo, Broad Beans, Parmentier Potatoes

Pan Roasted Marinated Seabass Fillet | 19.50
*With Lemon & Saffron Butter,
Heritage Tomato Salad, Watercress Dressing*

Camembert & Roasted Fig Tart | 16.50 (V)
With Watercress Dressed Summer Leaf Salad

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

DESSERT, 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