



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,
Dressed with Watercress Oil*

Seatrout, Monkfish & Trout Parfait | 8.50
With Sesame and Seaweed Salad, Watercress Dressing

Kiln Hot Smoked Duck Breast | 8.50
*With a Melon and Pineapple Salsa,
Cranberry and Raisin Toast*

Crisp Tempura Anchovies | 8.50
*Cayenne Salt with Dressed Pea Shoots
& Caper Mayonnaise*

Asparagus & Stilton Salad | 8.50 (V)
*With French Dressing, Radish & Walnuts,
Paprika & Olive Oil Crackers*

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

MAIN COURSES

Saddle of Sutherland Venison | 19.50
*Roasted Asparagus & Truffle Pressed Potato,
Cranberry Compote*

Guinea Fowl | 19.50
*With Crisp Hasselback Potato, Wild Mushroom Velouté,
Roche of Shaw's Haggis*

Chargrilled Fillet of Black Bream | 19.50
*Tarragon & Lemon Butter, Moroccan Cous-Cous,
Chervil Oil*

Pave of Marinaded Local Salmon | 19.50
*Grilled Little Gem Lettuce, Sweet Chilli Sauce,
Olive Tapenade*

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