



DINNER MENU

STARTERS

Chicken Liver & Armagnac Parfait | 8.50
*Served with Toasted Butter Brioche
and Cumberland Jelly*

Tian of Trout & Prawns | 10.00
*With a Crayfish & Parsley Jelly, Beetroot Coulis & Salad de
Mache*

Rosettes of Welch's Oak Smoked Salmon | 13.50
*Served with Lilliput Capers, Soft Hens Egg,
Chervil & Lemon*

**Chargrilled Piquillo Pepper Artichoke &
Courgette Salad | 10.00 (V)**
with Borettane Onions, Harisa Hummus

Crisp Cone of Blanche Bait | 10.00
with Caper & Shallot Mayonnaise, Lemon & Cayanne Salt

Club Smoked Gressingham Duck | 10.00
with Chilli Pickled Pineapple & Pomegranate Salad

New Club Soup of the Season | 6.00
Served with Garden Herbs

MAIN COURSES

Breast of Guinea Fowl | 22.50
*with a Woodland Mushroom & Broadbean Fricassee, Crisp
Rosti Potato*

**Tenderloin of Old Spot Pork Wrapped in
Prosciutto | 21.50**
*With Granny Smith Coulis, Pressed Potato Terrine &
Roasted Carrots*

Paupiette of Local Plaice | 22.50
*with a Smoked Haddock & Leek Broth Split with
Chervil Oil*

Seared Local Seatrout | 25.00
*With Seaweed Pearls, Buttered Wilted Samphire,
Seatrout Roe*

Baked Camembert & Roasted Fig Tart | 18.50 (V)
With a Dressed Summer Pluche

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 | 4.50 **Cornish Hasselback Style Potato, Maldon Salt | 4.50**

Fenton Barns Confit Mushroom, Garlic Butter | 4.50

Roasted Baby Carrots with Saffron Butter & Carraway | 4.50

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