



## DINNER MENU

### STARTERS

**Chicken Liver and Armagnac Parfait | 8.50**

*Served with Toasted Butter Brioche and Cumberland Jelly*

**Tian of Trout | 10.00**

*With Crayfish, Chive & Champagne Jelly, Spring Baby Shoot Salad, New Season Watercress Dressing*

**Rosettes of Welch's Oak Smoked Salmon | 13.50**

*Served with Lilliput Capers, Soft Hens Egg, Chervil & Lemon*

**Grilled Roulade of St Thomas**

**Goats Cheese | 10.00 (V)**

*With Classic Stokes Smoked Chili Jam, Charred Spring Onions*

**New Club Pressed Duck,**

**Pigeon & Venison Terrine | 10.00**

*Piccalilli, Company Sourdough Toast, Radish Salad*

**Pave of Seabass | 12.50**

*With Welch's Crab, Dill & Horseradish Crème Fraiche, Olive Oil Crackers*

**New Club Soup of the Season | 6.00**

*Served with Garden Herbs*

### MAIN COURSES

**Maize Fed Chicken | 20.00**

*Tomato Stuffed with Stornoway White Pudding, Spring Greens, Whisky Cream*

**Saddle of Rannoch Moor Venison | 22.50**

*With Roasted Parsnips in Hood's Honey, Crushed New Season Potato*

**Medallion of Seared Salmon | 22.50**

*With Classic Nicoise & Quails Egg Salad, Little Gem Lettuce, Early Wild Garlic*

**Grilled Cornish Sole | 24.50**

*With Mussel & Broad Beans, Spring Sorrel & Portobello Mushroom Broth*

**Baked Camembert & Roasted Fig Tart | 16.50 (V)**

*With a Dressed Spring Mixed 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