



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 8.50

*Served with Toasted Butter Brioche
and Cumberland Jelly*

Curried Finnan Haddock | 10.00

*With Lime Crème Fraiche, Paprika Crackers,
Dressed Pea Shoots*

Rosettes of Welch's Oak Smoked Salmon | 13.50

*Served with Lilliput Capers, Soft Hens Egg,
Red Wine and Shallot Dressing*

Whipped Goats Cheese | 10.00 (V)

*With Olive and Sun Blush Tomatoes,
Sweet Drop Peppers & Baby Shoots*

Confit Pigs Cheek | 10.00

*With Champagne Jelly, Club Piccalilli, Sourdough Toast,
Watercress Dressing*

Thai Style Crab Cakes | 10.50

*With Smoked Chilli Jam, Tomato and Coriander Salsa,
Balsamic Reduction*

New Club Soup of the Season | 6.00

Served with Garden Herbs

MAIN COURSES

Confit Leg of Duck | 20.00

*With Roasted Asparagus, Black Pudding Bon-Bon,
Olive Oil champ*

Medallion of Beef | 22.50

*With Flat Cap Mushroom, Wilted Spring Greens
& Classic Bearnaise Sauce*

Medallion of Seared Salmon | 22.50

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

Fillet of Cornish Sole | 24.50

With Crayfish & Lime Butter Sauce, Wilted Baby Spinach

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