



DINNER MENU

STARTERS

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

Classic New Club Prawn Cocktail | 10.00
*With Bloody Mary Sauce &
Company Bakery Toasted Fruit Loaf*

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

**Warm Beetroot &
Moroccan Vegetable Tart | 10.00 (V)**
Roche of Roasted Red Pepper Humus, Herb Oil

Gressingham Duck & Orange | 10.00
*Tossed Rocket Salad with Hood's Honey,
Ginger & Soy Dressing*

**Potted Welch's of Newhaven
Smoked Mackerel Pate | 9.50**
Peashoots & Radish, Pittenween Oatcake

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

MAIN COURSES

Stuffed Whole Quail | 22.00
*With Roasted Spring Vegetables,
Salad De Mache & Claret Reduction*

Breast of Guinea Fowl | 22.50
*Fondant Potato, Charred Asparagus
& Classic Bourguignon Sauce*

Fillet of Local Plaice Meuniere | 22.50
*With Wilted Early Season Wild Garlic,
Lemon & Caper Butter, Crushed Jersey Royals*

Pave of Marinated Bream | 21.50
*With Sesame Roasted Tender Stem Broccoli,
Hasselback Potato*

Poached Beetroot Tortellini | 18.50 (V)
With a Plum Tomato Passata, Grilled Grana Padana

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