



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 8.50

*Served with Toasted Butter Brioche
and Cumberland Jelly*

Local Seatrout Served Three Ways | 9.50

With Pickled Beetroot & Radish Salad, Parsley Dressing

Rosettes of Local Oak Smoked Salmon | 12.50

*Served with Lilliput Capers, Soft Hens Egg,
Dressed with Watercress Oil*

Stilton and Asparagus Salad | 8.50 (V)

*With Toasted Hazelnut Pesto Dressing and Garlic and
Romsey Croutons*

Wild Game Terrine | 8.50

*Wrapped in Pancetta, Port Wine Coulis with Piccalilli and
Watercress*

Mackerel Rilletes | 9.50

With Cornichon's, Mini Oatcakes and a Baby Herb Salad

New Club Soup of the Season | 5.50

Served with Garden Herbs

MAIN COURSES

Roast Duck Breast | 22.50

With Braised Red Cabbage, Anna Potato, Cherry Sauce

Honey Glazed Confit Pork Belly | 20.00

*with a Spiced Pumpkin Puree, Fondant Potatoes and
Buttered Curly Kale*

Pan Fried Cod Supreme | 22.50

With Fava Beans, Chorizo and Roast Tomato Cassoulet

Roast Sea Trout | 21.50

*With a Black Garlic Volute, Wilted Sea Herbs and a Sesame
Crumb*

Baked Camembert & Roasted Fig Tart | 16.50 (V)

With a Tossed Roccolla & Mizuna 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 & Carraway | 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