Week beginning 2nd November 2026

DINNER MENU

STARTERS

Chicken Liver & Armagnac Parfait | 9.50
Served with Toasted Butter Brioche and Cumberland Jelly

Smoked Haddock, Mull Cheddar & Spring Onion Arancini | 10.00
With Caper & Parsley Mayonnaise

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

Pearls of Burrata, Roasted Artichoke & Sweet Piquillo Pepper Salad | 10.00 (V)
with Balsamic Glaze

Pressed Salmon, Lemon & Potato Terrine | 10.00
With Watercress Oil

Presse of Pulled Confit Grouse & Partridge | 10.00
with Damson & Plum Tomato Chutney

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

MAIN COURSES

Braised Beef Cheek in Madeira Sauce | 23.50
with Roast Garlic Champ, Caramelised Shallot

Roast Breast of Pheasant | 22.50
With Braised Red Cabbage, Rosti Potato, Pancetta & Madeira Sauce

Pave of Pan Fried Local Marinaded Cod | 23.50
with White Miso, Ginger Scented Squash Puree, Wilted Kale

Fillet of Bream | 25.50
With a Citrus, Caper & Brown Shrimp Butter, Crushed Cornish Potatoes

Pumpkin, Sweet Potato & Dundee Marmalade Tart | 19.50 (V)
With a Dressed Rocket & Autumn 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 | 4.50

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