



## DINNER MENU

### STARTERS

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

**Tian of Salmon & Smoked Salmon Mousse | 10.00**  
*With a Dill & Crayfish Jelly, Radish & Baby Shoots*

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

**Crumbled Stilton | 10.00 (V)**  
*With a Roasted Artichoke & Mediterranean Vegetables,  
Dressed Pea Shoots*

**Smoked Ayrshire Ham Hock Rilette | 10.00**  
*With Galloway Grain Mustard Mayonnaise & Company Rye  
Bread*

**Terrine of Venison & Prunes | 9.50**  
*With Galloway Lodge Chutney, Toasted Sourdough*

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

### MAIN COURSES

**Sutherland Venison Loin | 25.00**  
*With Treacle Glaze, Celeriac & Parmesan Mash, Fried  
Oyster Mushrooms, Bramble Jus*

**Breast of New Season Pigeon | 21.50**  
*With Forced Rhubarb Koresh, Wilted Chard, Games  
Essence, Roasted Almonds*

**Seatrout | 23.50**  
*With Locally Foraged Sea Vegetables, Garlic Butter, Crispy  
Battered Soft-Shell Crab, Charred Lemon*

**Medallion of Cod | 25.00**  
*In a Fennel, Champagne & Garden Pea Broth with Charred  
Baby Leeks*

**Baked Roasted Pumpkin & Butternut Squash Tart  
| 18.50 (V)**  
*With a Dressed Rocola & 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 & 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