

DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 9.50

Served with Toasted Butter Brioche, Cumberland Jelly

Pave of Grilled Seabass | 10.00

With Cromer Crab in Chili Crème Fraiche, Watercress Oil

Rosettes of Welch's Oak Smoked Salmon | 13.50

Served with Lilliput Capers, Soft Hens Egg, Chervil & Lemon Dressing

Fricassee of Foraged Mushrooms | 10.00

Thyme & Shallot Velouté in a Puff Pastry Case

Cone of Crisp Cornish Blanch Bait | 10.00

with Caper & Shallot Mayonnaise, Maldon Cayenne Salt

Home Smoked Rannoch Moor Venison | 10.00

With Club Piccalilli, Toasted Company Raisin Bread

New Club Soup of the Season | 6.00

Served with Garden Herbs

MAIN COURSES

Whole Roast Grey Leg Partridge | 23.50

With Chorizo, Chickpea & Sun Blush Tomato Cassoulet

Maize-fed Chicken | 22.50

With Black Pudding Bon-Bon, Caramelized Apple & Drambuie Velouté

Pave of Grilled Local Hake | 23.50

With a Parsley Crust on a Roasted Pepper & San Marzano Tomato Coulis

Pave of Pan Roasted Local Salmon | 23.50

With a Timbale of Cous-cous, Mint Yogurt & Pomegranates

Baked Camembert & Roasted Fig Tart | £19.50 (V)

with a Dressed Summer Pluche

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 & Caraway | 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