



DINNER MENU

STARTERS

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

Crisp Devon Sprats | 10.00
*Served In a Cone with Black Garlic & Chive Aioli,
 Maldon Salt*

Rosettes of Welch's Oak Smoked Salmon | 13.50
*Served with Lilliput Capers, Soft Hens Egg,
 Red Wine and Shallot Dressing*

**Goats Cheese &
 Caramelised Shallots Arancini | 8.50 (V)**
With Damson Chutney & Red Chicory, Basil Oil

Pressed Marbled Game | 10.00
With Quince, Toasted Sourdough, Salad De Mache

Welch's Hot Smoked Rainbow Trout | 10.50
*With Pittenween Oatcakes, Horseradish Crème Fraiche,
 Cornish Potato Salad*

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

MAIN COURSES

Medallion of Sutherland Venison | 22.50
*With Anna Potato, Smoked Pancetta & Cabbage Champ,
 Game Essence*

Neck of Border Mutton | 22.50
*With Crushed Peas, Heritage Tomato Fondue,
 Confit Potato, Shallot and Rosemary Jus*

Medallion of Hake | 22.50
*With Misu & Shiitake Mushroom Broth,
 Smoked Chili Jam, Pea Shoots*

Pave of Bream | 24.50
*With Morecambe Bay Brown Shrimp
 & Caper Butter, Lemon Braised Fennel*

Poached Beetroot Tortellini | 16.50 (V)
*With a Pesto Cream, Shaved Grana Padana
 & Beetroot Julienne*

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