



## 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*

**Grilled Medallion of Goats Cheese | 8.50 (V)**

*With Smoked Chili Jam, Dressed Pea Shoot Salad*

**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 & Savoy Cabbage, Game Essence*

**Duo of Border Mutton | 22.50**

*With Crushed Peas, Heritage Tomato Fondue, Potato Terrine, 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