



## DINNER MENU

### STARTERS

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

**Quenelle of Kiln Cured Salmon | 9.50**  
*With Orange and Cranberry Compote, Micro Herb Salad*

**Rosettes of Local Oak Smoked Salmon | 12.50**  
*Served with Lilliput Capers, Soft Hens Egg,  
Dressed with Watercress Oil*

**Confit Pork Terrine | 8.50**  
*With Poachers Pickle and Beetroot Coulis*

**Traditional Prawn Cocktail | 9.50**  
*With Marie-rose Sauce, Tomato Concasse and Lemon*

**New Club Soup of the Season | 5.50**  
*Served with Garden Herbs*

### MAIN COURSES

**Roast Highland Venison Loin | 22.50**  
*With Sautéed Brussel Sprouts and Chestnuts,  
Celeriac Purée*

**Roast Corn Fed Chicken Breast | 20.00**  
*With a Winter Spiced Carrot Purée, Dauphinoise Potatoes,  
Green Beans in Garlic Butter*

**Pan Fried Hake Suprême | 22.50**  
*With a Curly Kale and Chickpea Cassoulet*

**Baked Camembert & Roasted Fig Tart | 16.50 (V)**  
*With a Tossed Roccolla & Mizuna Salad*

**Chef's Cold Cuts | 18.50**  
*With a Dressed Summer Leaf Salad,  
Club Slaw and New Potato Salad*

### SIDES

**Forced Local Tender Stem Broccoli | 4.00**

**Fenton Barns Confit Mushroom, Garlic Butter | 4.00**

**Roasted Baby Carrots with Saffron Butter & Caraway | 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