



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 8.50

*Served with Toasted Butter Brioche
and Cumberland Jelly*

Timbale of Curried Spiced Prawns | 10.00

With Caramelised Pineapple, Company Sourdough Toast

Rosettes of Welch's Oak Smoked Salmon | 13.50

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

Classic Caprese Salad | 10.00 (V)

*With Boconcinni, Basil Pesto,
Drizzled with Virgin Olive Oil & Balsamic,
Crisp Garlic Croutons*

Confit Ayrshire Ham Hock & Pork Cheek | 10.00

With Capers & Shallots, Spiced Fig Chutney

Miso Marinaded Roasted Salmon | 10.00

With Beetroot Two Ways, Quails Egg & Dressed Pea Shoots

New Club Soup of the Season | 6.00

Served with Garden Herbs

MAIN COURSES

Chicken Wellington Style | 25.00

*With Late Season Asparagus, Hasselback Potato,
Classic Chasseur Sauce*

Rump of Border Lamb | 25.00

*Crushed Minted Peas, Heritage Carrots,
Pressed Potato Terrine, Olive Passata*

Marinaded Bream | 23.50

*With Softshell Brown Crab,
Sesame Roasted Tender Stem Broccoli, Sweet Chilli Sauce*

Pave of Marinaded Seatrout | 25.00

*With Speckled Lentils,
Pancetta & Salsiccia Toscano Broth*

Baked Camembert & Roasted Fig Tart | 18.50 (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 & Carraway | 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