



DINNER MENU

STARTERS

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

Timbale of Prawns & Crayfish | 9.50
With a Lime and Coriander Dressing, Sourdough Toast

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

Chargrilled Mediterranean Vegetables | 8.50
With Inca Tomato Salad, Pesto Dressing

Ham Hock, Caper & Shallot Presse | 8.50
With Smoked Chili Jam & Baby Shoots

Thai Style Crabcakes | 9.50 (V)
With Crab Crème Fraiche and Dressed Pea Shoot Salad

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

MAIN COURSES

Medallion of Beef | 22.50
*With Roasted Asparagus, Anna Potato
& Skirlie Tomato, Pancetta Sauce*

Maize Fed Chicken Piccata | 20.00
*With Roasted Panache of Summer Vegetables,
Shaved Parmesan*

Tranche of Seared Salmon | 22.50
With Grilled Little Gem, Saffron Butter & Parsley Oil

Pave of Marinated Hake | 21.50
With Mushy Peas, Pickled Beetroot

**Camembert & Parsley
Brioche Chutney Tart | 16.50 (V)**
Dressed Summer Leaf Salad

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 & Carraway | 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