

DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 8.50

Served with Toasted Butter Brioche and Cumberland Jelly

Pressed Salmon and Lemon Terrine | 9.50

With Garden Herbs & Cornish Potato, Watercress Oil

Rosettes of Local Oak Smoked Salmon | 12.50

Served with Lilliput Capers, Soft Hens Egg, Dressed with Watercress Oil

Vegetarian Haggis Spring Roll | 8.50 (V)

With Dressed Pea Shoot Salad, Cracked Pepper Mayonnaise

Confit Pheasant, Partridge & Prune Presse | 8.50

With Poachers Pickle and Dressed Pea Shoots

New Club Prawn Timbale | 8.50

With Artisan Crackers and Classic Marie-rose Sauce

New Club Soup of the Season | 5.50

Served with Garden Herbs

MAIN COURSES

Carved Sutherland Venison | 22.50

With Sautéed Brussel Sprouts and Celeriac Purée, Bramble Jus

Roast Corn Fed Chicken Breast | 20.00

With a Winter Spiced Carrot Purée, Boulanger Potato, Baked Skirlie Tomato

Pan Fried Hake Suprême | 22.50

With Wilted Kale, Vine Tomato and Haricot Bean Cassoulet

Roast Pave of Marinaded Scottish Salmon 21.50

With Cornish Potatoes, Roast Asparagus, White Wine and Lemon Sauce

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

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