



DINNER MENU

STARTERS

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

**Roche of Welch's
 Hot Smoked Peppered Mackerel | 10.00**
With Fennel & Radish Salad, Granny Smith Coulis

Rosettes of Welch's Oak Smoked Salmon | 13.50
*Served with Lilliput Capers, Soft Hens Egg,
 Chervil & Lemon*

Inverlochy Goats Cheese | 10.00 (V)
*With Roasted Artichoke Salad,
 Dressed Pea Shoots & Harisa Humus*

Confit Ayrshire Ham Hock | 10.00
*With Garden Herbs, Pink Grapefruit
 & Foraged Baby Shoots*

Serrano Ham | 10.00
*With White Peach Sorbet, Roasted Fig and
 Dressed Pea Shoot Salad, Morello Cherry Compote*

New Club Soup of the Season | 6.00
Served with Garden Herbs

MAIN COURSES

Saddle of Sutherland Venison | 25.00
*With Bramble and Port Sauce,
 Mealy Pudding & New Season Asparagus*

Bobwhite Quail | 22.50
*With Apricot Stuffing, Wilted Wild Marsh Grass,
 Hasselback Potato & Celeriac Puree*

Pave of Marinated Hake | 23.50
*With Heritage Tomato Salad,
 Olive and Basil Tapenade, Balsamic Glaze*

Fillet of Grilled Rainbow Trout | 25.00
*With Almond & Caper Butter,
 Braised Chicory and Chervil Oil*

**Baked Roasted Pumpkin &
 Butternut Squash Tart | 18.50 (V)**
With a Dressed 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 & 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