



DINNER MENU

STARTERS

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

New Club Prawn Cocktail | 10.00
With a Bloody Mary Mayonnaise, Cranberry & Raisin Toast

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

**New Season Asparagus with Crumbled
Stilton Salad | 10.00 (V)**
Balsamic Glaze & Roasted Almonds

Pressed Confit Ayrshire Ham Hock | 10.00
In Champagne Jelly, With Stokes Chili Jam, Pea Shoots

Medallion of Roasted Monkfish | 10.00
Wrapped in Prosciutto with Orange Salad, Watercress Oil

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

MAIN COURSES

Maize-Fed Chicken "Rosini Style" | 22.00
*With Potato Terrine, Black Pudding Bon-Bon & Port
Reduction*

Medallion of Seared Pentland Reserve Beef | 27.50
*With Charred Baby Leeks, Hasselback Potato, Thyme
Butter*

Pave of Seatrout | 23.50
*With a Mussel, Fennel, Summer Vegetable & Pea Broth
Split with Chervil Oil, Moroccan Humus*

Medallion of Miso Marinaded Hake | 25.00
*With Crushed Jersey Royals, Roasted Artichokes & Sweet
Drop Peppers*

**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