



## DINNER MENU

### STARTERS

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

**Rilette of Welch's Smoked Mackerel | 10.00**  
*Pittenween Oatcakes, Watercress Oil & Baby Shoots*

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

**Fricasée of Woodland Mushroom | 10.00 (V)**  
*And Spring Herbs with Toasted Brioche, Pea Shoot Salad*

**Pulled Shin of Beef & Oxtail Arancini | 10.00**  
*With Stokes Chili Marmaalde, Salad De Mache*

**New Season Wood Pigeon | 9.50**  
*With Early Spring Raspberries & Roasted Walnut Salad*

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

### MAIN COURSES

**Saddle of Sutherland Venison | 25.00**  
*With Ribblesdale Blue Champ, Early Season Purple  
Sprouting Broccoli, Claret & Shallot Essence*

**Confit Leg of Gressingham Duck | 21.50**  
*With Anna Potato, Wilted Spring Greens,  
Sunblaze Tomato and Olive Passata*

**Pave of Pan Roasted Hake Fillet | 23.50**  
*With Oyster Mushroom & Bok-Choi Broth  
Split with Parsley Oil*

**Seared Seatrout | 25.00**  
*With Forced Rhubarb, Persian Style Koresh,  
Roasted Almonds & Marsh Grass*

**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