Week beginning 16th November 2026

DINNER MENU

STARTERS

Chicken Liver & Armagnac Parfait | 9.50
Served with Toasted Butter Brioche and Cumberland Jelly

Timbale of Prawns & Crayfish | 10.00
With a Bloody Mary Marie-Rose Sauce, Company Sourdough

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

Foraged Mushroom & Cracked Pepper Bon-Bon | 10.00 (V)
with Arran Mustard Mayonnaise, Salad de Mache

Rillette of Arbroath Smokie | 10.00
With Lime & Coriander Crème Fraiche, Artisan Crackers

Presse of Pulled Confit Grouse & Partridge | 10.00
with Damson & Plum Tomato Chutney, Cranberry Toast

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

MAIN COURSES

Loin of Sutherland Venison | 25.00
with Duck Fat Potato, Wilted Baby Spinach, Wild Mushroom Velouté

Roast Breast of Pheasant, Confit Leg | 22.50
With Stornoway Mealy Pudding Fritter, Wilted Kale & Madeira Sauce

Pave of Pan Roasted Cod | 23.50
with Garden Pea, Tarragon White Wine & Edamame Bean Velouté Split with Parsley Oil

Paupiette of Cornish Sole | 25.50
With Spinach & Mussels, Lemon & Thyme Velouté

Pumpkin, Sweet Potato & Dundee Marmalade Tart | 19.50 (V)
With a Dressed Rocket & Autumn 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 | 4.50

Cornish Hasselback Style Potato, Maldon Salt | 4.50

Fenton Barns Confit Mushroom, Garlic Butter | 4.50

Roasted Baby Carrots with Saffron Butter & Carraway | 4.50

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