



DINNER MENU

STARTERS

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

Thai Style Crab Cakes | 10.00
With Chili Jam, Horseradish Crème Fraiche & Pea Shoots

Rosettes of Local Oak Smoked Salmon | 13.50
*Served with Lilliput Capers, Soft Hens Egg,
Dressed with Watercress Oil*

**Terrine of Roasted Courgette & Sun Blush Tomato
| 8.50 (V)**
With Moroccan Humus & Chili Crackers

Venison, Pheasant & Prune Terrine | 10.00
With Bramley Apple Sauce & Watercress Oil

Roche of Hot Smoked Seatrout | 10.50
*With a Rosette of Gravadlax Lime & Cracked Pepper
Mayonnaise*

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

MAIN COURSES

Medallion of Local Beef | 24.50
*With Confit Mushroom, Skirlie Tomato & Roasted
Asparagus*

Carved Rack of Border Mutton | 22.50
With Olive Passata, Anna Potato & Wilted Baby Spinach

Pave of Marinated Bream | 22.50
*With Inca Tomato Nicoise Salad, Little Gem & Beetroot
Coulis*

Roast Medallion of Cod | 23.50
With a Shitake Mushroom, Ginger & Edamame Bean Broth

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