



## DINNER MENU

### STARTERS

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

**Timbale of Prawns & Local Crayfish | 9.50**  
*With Chive and Lemon Mayonnaise,  
Radish and Pea Shoot Salad*

**Rosettes of Local Oak Smoked Salmon | 12.50**  
*Served with Lilliput Capers, Soft Hens Egg,  
Dressed with Watercress Oil*

**Parfait of Goats Cheese | 8.50 (V)**  
*With Smoked Chilli Jam & Dressed Salad de Mache*

**Pressed Slow Roasted Pigs Cheek | 8.50**  
*In Champagne Jelly with Bramley Apple Sauce  
& Popped Crackling*

**Thai Style Crabcakes | 9.50**  
*With East Lothian Crab and Sweet chili Sauce*

**New Club Soup of the Season | 5.50**  
*Served with Garden Herbs*

### MAIN COURSES

**Breast of Grouse | 22.50**  
*With Butter Clapshot, &  
Black Pudding Bon-Bon*

**Rack of Border Mutton | 20.00**  
*With Potato Terrine, Olive Passata, Pea Shoot Salad*

**Tranche of Seared Salmon | 22.50**  
*With Grilled Little Gem, Saffron Butter & Parsley Oil*

**Pave of Marinated Hake | 21.50**  
*With Mushy Peas, Pickled Beetroot*

**Camembert & Parsley  
Brioche Chutney Tart | 16.50 (V)**  
*Dressed Summer 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 | 4.00**

**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