



DINNER MENU

STARTERS

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

Mussel & East Coast Cockle Cocktail | 10.00
With Classic Marie-Rose & Dark Rye Bread

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

Goat's Cheese & Red Onion Arancini | 10.00 (V)
with Pickled Wild Mushrooms, Dressed Pea Shoot Salad

Tian of Salmon & Trout | 10.00
*with Parsley & Champagne Jelly,
Rosette of Gravadlax, Chervil Dressing*

Terrine of Pressed Grouse & Partridge | 10.00
with Club Piccalilli, Toasted Company Raisin Bread

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

MAIN COURSES

Confit Leg of Gressingham Duck | 21.50
with Chorizo, Chickpea & Sun Blush Tomato Casserole

Roast Saddle of Sutherland Venison | 25.00
*With Pressed Potato Terrine,
Grilled Asparagus, Game Reduction*

Grilled Paupiette of Sole | 22.50
with Baby Spinach, Korean Style Edamame Broth

Pave of Pan Roasted Local Salmon | 25.50
With a Timbale of Cous-cous, Mint Yogurt & Pomegranates

Baked Camembert & Roasted Fig Tart | 18.50 (V)
With a Dressed Summer Pluche

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 & Caraway | 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