



DINNER MENU

STARTERS

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

Curried Finnan Haddock | 10.00
*With Lime Crème Fraiche, Paprika Crackers,
 Dressed Pea Shoots*

Rosettes of Welch's Oak Smoked Salmon | 13.50
*Served with Lilliput Capers, Soft Hens Egg,
 Red Wine and Shallot Dressing*

Grilled Roulade of Goats Cheese | 10.00 (V)
With Smoked Chili Jam, Watercress Oil, Baby Shoots

**New Club Pressed Duck,
 Pigeon & Venison Terrine | 10.00**
Piccalilli, Sourdough Toast, Watercress Dressing

Halibut, Parsley & Lemon Fishcakes | 10.50
In Crisp Panko with Caper Mayonnaise, Red Chicory Salad

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

MAIN COURSES

Confit Leg of Duck | 20.00
*With Roasted Asparagus, Black Pudding Bon-Bon,
 Olive Oil champ*

Medallion of Beef | 22.50
*With Flat Cap Mushroom, Wilted Spring Greens
 & Classic Bearnaise Sauce, Potato Terrine*

Medallion of Seared Salmon | 22.50
*With Classic Nicoise & Quails Egg Salad,
 Little Gem Lettuce*

Fillet of Cornish Sole | 24.50
With Crayfish & Lime Butter Sauce, Wilted Baby Spinach

Baked Camembert & Roasted Fig Tart | 16.50 (V)
With a Dressed Spring Mixed 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