



Dinner Menu

STARTERS

Crisp Camembert in a Parsley & Panko Crust, Port & Redcurrant Coulis	£6.00
Tian of Prawns, Lemon and Chive Dressing, Watercress Oil & Micro Shoots	£6.00
Pressed Confit of Ayrshire Ham Hough, Sourdough Toast & House Chutney	£6.00
Rillette of Hot Oak Smoked Salmon, Fennel Dill & Radish Salad	£6.00
Rosette of Smoked Salmon with Quail's Egg Salad and Chervil Dressing	£7.00
Rich Chicken Liver Parfait, Tomato and Apple Chutney, Toasted Butter Brioche	£5.50
Half Dozen Lindisfarne Oysters with Lemon on Crushed Ice	11.50
New Club Soup of the Season with Garden Herbs	£4.50

MAIN COURSES

Whole Roast Partridge, Crisp Pancetta, Celeriac and Truffle Champ	£14.00
Breast of Grouse, Confit Leg, Beetroot Puree & Vegetable Dauphinoise	£13.00
Grilled Fillet of Sea Bream, Mango, Chilli & Lime Salsa, Wilted Baby Spinach	£13.50
Pan-Seared Pave of Salmon with Grilled Little Gem, Lemon and Chive Butter	£13.50
Poached Pumpkin Tortellini, Garlic and Pesto Cream, Roasted Parmesan	£13.00
Cold Roast Salmon, Dressed Summer Leaves & new Potato Salad	£13.50
Seared Rib Eye, Hand Cut Chips, Grilled Plum Tomato, Salad de Mache	£19.00
Club Black Gold Tournedo, Lamb's Lettuce and Confit Potato, Burgundy Jus	£21.00

Extra Vegetables: **French Fries/Sauté Potatoes £2.00** **Vegetable of the Day £2.00**

Side Salads: **Bowl of Dressed Mixed/Green Salad £3.25**

PUDDING, CHEESE OR SAVOURY

Please order your choice of Pudding or Savoury from the
Separate Menu presented at your Table

Served from: - 7.30 p.m. – 9.30 p.m.

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef