



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.00
Rosette of Local Oak Smoked Salmon, Lilliput Capers, Soft Hens Egg, Watercress Oil	£10.50
Pearls of Mozzarella with Niçoise Salad, Pesto Dressing & Garlic Croutons	£7.50
Terrine of Ham Hock Rilette, House Piccalilli with Sourdough Toast & Port Jelly	£7.50
White Stilton & Asparagus Salad with Roasted Cashews & Serrano Ham Crisp	£7.50
Medallion of Seared Monkfish with an Orange & Pomegranate Salad, Baby Shoots	£7.50
New Club Soup of the Season with Garden Herbs	£5.00

MAIN COURSES

Carved Rump of Border Lamb, Olive & Sun blush Tomato Champ, Tender Stem Broccoli	£18.50
Pan Roasted Pave of Seabream with Grilled Little Gem & Beetroot Coulis	£18.50
Pressed Old Spot Pork, Black Pudding & Bramley Apple Bon-Bon, Potato Terrine	£16.50
Delice of Marinated Salmon, Watercress Oil & Roasted Asparagus, Tomato Fondue	£18.50
Sweet Potato, Pumpkin and Marmalade Tart with Dressed Summer Leaf Salad	£15.50
Seared Rib-eye of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£26.50
Tournedos of Aberdeen Angus, Confit Potato, Roasted Asparagus, Shallot & Burgundy Jus	£30.00

Extra Vegetables: **Skin on Fries/Sauté Potatoes** £3.00 **Seasonal Vegetable** £3.00

Rustic Sweet Potato Fries £3.50

Side Salads: **Bowl of Dressed Mixed/Green Salad** £4.00

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 25th July 2022

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef