



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£7.00
Rosette of Local Oak Smoked Salmon, Capers, Soft Hens Egg, Watercress Oil	£9.50
Provençale Vegetable Terrine, Grilled Figs, Garlic Oil, Micro Herb Salad	£7.50
Chilli and Lime Whitebait with Cucumber and dill Yogurt, Crips Pluche	£7.50
Chicken and Chorizo Terrine, Tomato and Apple Chutney, Crispy Wafers	£7.50
Fillet of Marinated Red Mullet with Gazpacho Dressing, Balsamic Glaze	£7.50
New Club Soup of the Season with Garden Herbs	£5.00

MAIN COURSES

Roast Guinea Fowl Breast, White Pudding, Leeks, Spring Vegetable Gratin, Whisky Cream	£16.50
Seared Fillet of Seabass with a Heritage Tomato Salad, Lemon Dressing	£16.50
Crispy Panko Coated Pork Schnitzel, Crushed Baby Potatoes and Tomato Salsa	£16.50
Pan Fried Hake Supreme, Chorizo and Chickpea Cassoulet, Dressed Pea Shoots	£16.50
Sweet Potato and Red Onion Marmalade Tart with a Mixed Salad	£14.50
Seared Rib-eye of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£24.50
Tournedos of Aberdeen Angus, Confit Potato, Roasted Asparagus, Shallot & Burgundy Jus	£28.00

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 9th May 2022

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef