



# 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
Parfait of Goat's Cheese with Leek and Apple, Watercress Dressing & Pea Shoot Salad	£7.50
Terrine of Bacon with Parsley, Bramley Apple Sauce & Pittenweem Oatcakes, Port Coulis	£7.50
Parfait of Salmon & Halibut Wrapped in Sushi-nori with Beetroot Glaze & Citrus Dressing	£7.50
Guinea Fowl, Apricot & Pistachio Terrine with Quince Jelly & Club Chutney	£7.50
New Club Soup of the Season with Garden Herbs	£5.00

## MAIN COURSES

Saddle of Sutherland Venison with Skirlie Tomato & Rosemary Potato Terrine	£18.50
Grilled Fillet of Marinated Hake, Club Piccalilli & Wilted Spinach, Herb Oil	£17.50
Gressingham Duck, Bourguignon Sauce, Pressed Potato and Buttered Kale	£16.50
Delice of Marinated Salmon, Grilled Wye Valley Asparagus & Crushed Cornish Potato	£17.50
Baked Somerset Brie & Tomato Chutney Tart with Dressed Summer Leaf Salad	£15.50
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	£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 20<sup>th</sup> June 2022

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

**S. Nichol – Head Chef**