



Dinner Menu

STARTERS

Rillette of Finnan Haddock, Curried Crème Fraiche & Quails Egg Salad	£6.50
Cod and Pancetta Galette with Dill Salmon & Sweet Chilli Sauce	£6.50
Pressed Pheasant, Ayrshire Ham and Arran Mustard, Granny Smith Coulis	£6.50
Cous-Cous and Lentils with Edamame Beans, Mache and Chervil Oil	£6.50
New Club Soup of the Season with Garden Herbs	£4.50
Rosette of Smoked Salmon with Quail's Egg Salad and Chervil Dressing	£7.95
Rich Chicken Liver Parfait, Tomato and Apple Chutney, Toasted Butter Brioche	£6.00
Half Dozen Lindisfarne Oysters on Crushed Ice with Lemon	£9.50

MAIN COURSES

Rannoch Moor Venison, Burgundy Jus, Vegetable Gratin, Lambs Lettuce	£15.50
Guinea Fowl, Whisky Cream, Black Pudding Bon-Bon, Crushed Potato	£14.50
Pave of Seared Salmon, Heritage Tomato & Feta Salad, Grilled Little Gem	£14.50
Mushroom and Ricotta Tortellini with Plum Tomato & Pesto Sauce	£12.50
Cold Rost Sirloin of Pork, Dressed Winter Leaf Salad	£12.50
Seared Rib Eye of Aberdeen Angus, Hand Cut Chips & Tomato Confit	£21.50
Club Black Gold Fillet Steak, Asparagus and Confit Potato, Burgundy Jus	£24.00

Extra Vegetables: **French Fries/Sauté Potatoes** £2.25 **Vegetable of the Day** £2.25

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.

Week Commencing 11th February 2019

S. Nichol – Head Chef