



Dinner Menu

STARTERS

Pressed Smoked Chicken, Asparagus & Tarragon Terrine, Mache & Damson Coulis	£6.50
Rillette of Belhaven Trout & Finnan Haddock Pea Shoots & Quails Egg	£6.50
Trio of Melon with Cherry Syrup & Green Apple Sorbet	£6.50
Pave of Sea Trout with Crab Crème Fraiche & Parmesan Tuille	£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	£10.00

MAIN COURSES

Guinea Fowl with a Fritter of Haggis, Turnip Champ and Oyster Mushrooms	£15.50
Border Lamb with Crushed Peas, Jersey Royals & Claret Jus	£14.50
Pave of Hake with Local Asparagus, Smoked Salt and Little Gem	£14.50
Poached Ricotta and Basil Tortellini with Garlic & Herb Cream	£12.50
Cold Saddle of Carved Turkey with Club Slaw & Dressed Leaves	£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.

Wednesday 8th – Saturday 18th May 2019

(Please ask our Staff for any Food Allergy Advice)

S. Nichol – Head Chef