



Dinner Menu

STARTERS

Bocconcini with Heritage Tomato Salad & Pesto Dressing	£6.50
Pressed Duck and Pheasant with Apricots & Pistachio, Damson Coulis	£6.50
Smoked Peppered Mackerel Pate with Pittenweem Oatcakes	£6.50
Grilled Chorizo and Stornoway Black Pudding with Soft Hens Egg and Sweet Chili	£6.50
New Club Soup of the Season with Garden Herbs	£5.00
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 with Lemon on Crushed Ice	£11.50

MAIN COURSES

Whole Roast Quail, 'Presse' Potato and Wilted Wild Garlic	£15.50
Guinea Fowl with Celeriac Champ & Pancetta, Crisp Leeks	£14.50
Pave of Hake, Crayfish and Baby Spinach, Thyme Blanc	£14.50
Pan Seared Pave of Salmon with Wilted Little Gem & Caper Butter	£15.50
Ricotta and Red Pepper Ravioli with a Garlic & Pesto Cream	£14.50
Cold Roast Local Beef with Crisp Coleslaw and Mixed Salad	£12.50
Seared Rib Eye, Hand Cut Chips, Grilled Plum Tomato, Salad de Mache	£21.50
Club Black Gold Tournedo, Lamb's Lettuce 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 beginning 16th March 2020

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef