



Dinner Menu

STARTERS

Tian of Smoked Salmon Mousse, Crayfish Jelly & Dressed Leaves	£6.00
Pheasant Cock-a-Leekie Terrine, Port Coulis and Micro Herb Salad	£6.00
Asparagus, Toasted Walnuts and Stilton Salad	£6.00
Rosette of Smoked Salmon with Quail's Egg Salad, 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
New Club Soup of the Season with Garden Herbs	£5.00

MAIN COURSES

Gressingham Duck Breast, Braised Red Cabbage, Potato Dauphinoise, Cherry Jus	£15.00
Pork Belly with Crisp Crackling, Mash, Savoy Cabbage and Caramelised Apple	£17.50
Crispy Golden Cod with Mussels and Pearl Barley Broth	£14.50
Lemon Sole with Beurre Noisette and Crispy Bacon	£14.50
Spiced Pumpkin Risotto, Crispy Sage and Hazelnut Crumb	£12.50
Roast Lamb Cold Cuts, Dressed Summer Leaves & new Potato Salad	£11.50
Seared Rib Eye, Hand Cut Chips, Grilled Plum Tomato, Salad de Mache	£21.50
Club Black Gold, Dauphinoise Potato, Golden Shallot Puree and Bordelaise Sauce	£24.00

Extra Vegetables: **French Fries/Sauté Potatoes** £2.00 **Vegetable of the Day** £2.00

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: - 7.00 p.m. – 9.00 p.m.

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef