



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£6.00
Rosette of Local Oak Smoked Salmon, Capers, Soft Hens Egg, Watercress Oil	£8.50
Asparagus & Stilton Salad with Roasted Salted Macadamias, Herb, and Garlic Toast	£6.50
Timbale of Local Finnan Haddock, Curry Crème Fraiche, Quails Egg Salad	£6.50
Marbled Pheasant and Guinea Fowl Terrine with Apple Chutney & Salad De Mache	£6.50
Pave of Seatrout with Prawns in Chive Crème Fraiche, Beetroot Coulis	£6.50
New Club Soup of the Season with Garden Herbs	£5.00

MAIN COURSES

Saddle of Sutherland Venison, Savoy Cabbage & Mature Cheddar Mash, Game Jus	£16.50
Fillet of Marinated Pollock, Wilted Kale, Crisp Mango & Coconut Prawns, Salsa	£15.50
Carved Chump of Border Lamb, Potato Terrine, Crushed Marrowfat Peas, Whisky Cream	£17.50
Marinated Local Salmon with Grilled Little Gem, Lime and Herb Butter, Beetroot Coulis	£16.50
Baked Butternut Squash, Red Onion Marmalade & Pumpkin Seed Tart with Mizuna Salad	£14.50
Seared Rib-eye of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£22.50
Tournedos of Aberdeen Angus, Confit Potato, Roasted Asparagus, Shallot & Burgundy Jus	£26.00

Extra Vegetables:

Skin on Fries/Sauté Potatoes £2.50 **Seasonal Vegetable** £3.00

Rustic Sweet Potato Fries £3.00

Side Salads:

Bowl of Dressed Mixed/Green Salad £3.50

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 22nd November 2021.

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef