



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£6.50
Rosette of Local Oak Smoked Salmon, Capers, Soft Hens Egg, Watercress Oil	£9.50
Terrine of Goats Cheese & Plum Tomato with Roasted Piquillo Peppers, Basil Oil	£7.00
Tian of Sea Trout with Chive Jelly, Pea Shoot Salad, Horseradish & Beetroot Relish	£7.50
Crisp Haggis Bon-Bons with Smoked Chilli Marmalade & Watercress Dressing	£7.50
Presse of Confit Ayrshire Ham Rilette with Granny Smith Coulis, Micro Coriander	£7.50
New Club Soup of the Season with Garden Herbs	£5.00

MAIN COURSES

Slow Braised Ox-Cheeks in Burgundy Sauce, Roasted Garlic & Spring Onion Mash	£16.50
Pave of Marinated Grilled Seabream, Lime & Parsley Butter, Pea Shoots and Basil Oil	£16.50
Pressed Pork Belly with Roasted Chorizo, Sage and Chickpea Cassoulet	£16.50
Grilled Marinated Local Salmon, Clam and Mussel Broth with Red Chicory Salad	£16.50
Wild Mushroom & Garden Herb Risotto with Parmesan Tuille	£14.50
Seared Rib-eye of Dry Aged Beef, Sweet Potato, Plum Tomato, Parsley & Herb Butter	£24.50
Tournedos of Aberdeen Angus, Confit Potato, Roasted Asparagus, Shallot & Burgundy Jus	£28.00

Extra Vegetables: Skin on Fries/Sauté Potatoes £3.00 Seasonal Vegetable £3.00

Rustic Sweet Potato Fries £3.50

Side Salads: Bowl of Dressed Mixed/Green Salad £4.00

DESSERT, CHEESE OR SAVOURY

See Separate Menu Presented at your Table

Served from: 7.00pm – 9.30pm.

Week beginning 10th January 2022

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef