



Dinner Menu

To Start...

BRAISED PORK CHEEKS*

truffle potato puree | shallot rings | red wine jus £14

PAN SEARED SCALLOPS

crispy pancetta | pea puree £18

SOUP OF THE DAY

cultured butter | warmed sourdough (v) £8.5

GIN CURED SALMON

preserved lemon | yuzu gel | cucumber salad £15

CHARRED CAULIFLOWER STEAK

korean dressing | asian salad | toasted sesame seeds (v) £12

DUCK LIVER PARFAIT

spiced plum chutney | homemade brioche £14

To Follow...

WOOTTON ESTATE LAMB RUMP*

potato & lamb shoulder terrine* | black garlic ketchup | hispi cabbage £30

PAN SEARED STONE BASS

pomme mousseline | saffron rouille | crab bisque | sea herbs £28

BRAISED PORK BELLY*

black pudding | herb mash | pickled apple | carrot puree £28

CLASSIC FISH & CHIPS

freedom lager battered haddock | triple cooked chips | garden pea puree | tartare sauce £24

CHICKEN SUPREME*

black truffle | artichoke puree | dauphinoise potato | crispy pancetta £25

ROAST TOMATO GNOCCHI

tomato & basil ketchup | crispy basil | parmesan (v) £21

From The Grill...

10oz RIBEYE STEAK* £36

7oz FILLET STEAK* £42

slow roasted tomato | confit mushroom | triple cooked chips | watercress | peppercorn sauce

CLUBHOUSE BURGER*

homemade brioche bun | bacon jam | emmental cheese | dill pickle | french fries £23

On The Side...

homemade triple cooked chips | warm potato salad, caper & dill vinaigrette | onion rings
buttered seasonal greens | honey glazed heritage carrots £6 per dish

FOOD ALLERGIES AND INTOLERANCES:

Our dishes are prepared in a kitchen where nuts, peanuts and other allergenic ingredients are used and handled. We do our utmost to prevent cross-contamination, however, we cannot guarantee our dishes will not contain traces of these allergens. If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.

* sourced from Daylesford Organic