

DINSDALE GOLF CLUB



STARTERS

Scallops, Chorizo & Pea Fricassee, Garlic & Herb Crumb	£11
Cheddar Cheese Soufflé, Caramelised Red Onion & Parmesan Cream	£8
Butterflied Tiger Prawns, Garlic & Coriander Butter	£11
Black Pudding Scotch Egg, Curry Mayo, Crispy Pancetta	£8
Burrata, Tomato Salad, Pesto & Garlic & Herb Crumb	£8
Steak Tartare, Cornichon, Caper, Red Onion, Mustard with Egg Yolk & Sourdough	£14

THE GRILL & MAINS

All Steaks are 35 Day Dry Aged from

William Peats in Barnard Castle

All come with Seasoned Fries & Watercress Salad

10oz Fillet	£35
14oz Sirloin	£30
34oz T-Bone	£65
8oz Burger, Cheese, Lettuce, Tomato, Pickles, Burger Sauce, Red Onion Jam & Fries	£16
Herb Fed Chicken Breast, Braised Red Cabbage, Creamed Potato & Onion Puree	£22
Arancini, Pea & Truffle Sauce & Grana Padano Parmesan	£18
Pan Roasted Cod Loin, Creamed Potato, Mussels & Parsley Cream Sauce	£22

DESSERT

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	£8
Chocolate Ganache, Salted Caramel, Olive Oil & Sea Salt	£8
Tiramisu	£8
Selection of British Cheeses & Accompaniments	£10

A wide selection of Digestifs are available. Please ask your server

SIDES & SAUCES

Chimichurri Tenderstem Broccoli- £5
Dauphinoise Potato- £6

Honey Roast Chantenay Carrots- £5
Hand Cut Chunky Chips- £5

Beer Battered Onion Rings £5
Burrata Salad - £8

SAUCES - Peppercorn/Bearnaise/Blue Cheese - £3

For any allergies please make a member of staff aware and we will ensure the Chef is able to cater for your needs.

A Service charge of 10% is applied to the bill. All gratuities go directly to staff. Thank you.