



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Goat's Cheese & Piquillo Pepper Parfait | 7.50 (V)
With Cranberry Toast and Dressed Pea Shoot Salad

Rosette of Local Smoked Salmon | 10.50
With Pea Shoot Salad & Watercress Oil

Confit Pig's Cheek & Parsley Terrine | 7.50
With Grilled Fig's & Little Gem Salad

Chicken Liver Parfait | 7.50
Wrapped in Prosciutto, Redcurrant & Port Coulis

Hot Smoked Trout & Garden Herb Terrine | 7.50
With Watercress Dressing & Baby Shoots

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Carved Roast Sirloin of Local Beef | 19.50
Served with Yorkshire Pudding and Herb Jus

Chargrilled Hake Fillet | 16.50
Wilted Samphire, Beetroot Coulis

Pave of Seared Marinated Salmon | 16.50
With Lemon and Tarragon Butter

Roast Breast of Pheasant | 18.50
With a Pancetta & Cider Sauce

Cold Table | 14.50
Chef's Cold Cuts
with a Dressed Winter Leaf Salad, Club Slaw

Baked Butternut Squash & Pumpkin Tart
| 16.50 (V)
With a Dressed Rocket Salad

PUDDING, SAVOURY OR CHEESE

New Club Salted Caramel Truffle Torte | 7.50
With Luca's Tablet Ice Cream

Traditional Claret Jelly | 7.50
With Double Cream

Local Artisan Cheeses | 11.50
With Biscuits & Oatcakes, Celery, Grapes and Chutney

Traditional Luca's Sorbet | 6.00
Choice of Mango, Raspberry, Blood Orange or Green Apple

Traditional Luca's Ice Cream | 6.50
Choice of Scottish Tablet, Chocolate, Vanilla, Caramel Biscoff or Raspberry Ripple

Glazed Welsh Rarebit | 6.50

Head Chef – S. Nichol

Served from
12.30 p.m. – 2.00 p.m.

Please ask our Staff for any Food Allergy Advice and include any Allergies/Special Dietary Requirements on your order.

G.M. Oil Used