



SUNDAY LUNCH MENU

STARTERS

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

Warm Sundried Tomato and Cheddar Tart | 7.50 (V)
With Crisp Croutons & House Dressing

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

Pressed Beef Shin and Venison Terrine | 7.50
With Shallot Coulis and Spiced Pear Chutney

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

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

Roast Pork Sirloin | 15.50
With Bramley Apple Sauce

Cold Table | 14.50
*Sliced Guinea Fowl Breast
with Potato Salad, Dressed Salad*

Baked Camembert & Fig Tart | 16.50 (V)
With a Dressed Rocket Salad

DESSERT, SAVOURY OR CHEESE

New Club Baked Madagascan Vanilla Cheesecake | 7.50
Passion Fruit Coulis and Berry Compote

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