



SUNDAY LUNCH MENU

STARTERS

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

Crumbled Stilton & Asparagus Salad | 8.50 (V)
With Pickled Beetroot & Garlic Croutons

Roche of Hot Smoked Salmon | 8.50
With Cranberry Toast & Dressed Salad De Mache

Pressed Duck and Rabbit Terrine | 8.50
With Prunes, Cumberland Jelly & Toasted Brioche

Chicken Liver Parfait | 8.00
Redcurrant & Port Coulis, Sourdough Toast

Rosettes of Local Smoked Salmon | 11.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Medallion of Roast Fillet | 19.50
Served with Yorkshire Pudding and Herb Jus

Pan Roasted Marinated Seatrout Fillet | 16.50
Wilted Spinach, Tarragon Butter, Citrus Oil

Pave of Roasted Hake | 19.50
With Local Asparagus & Dressed Lemon Salad

Roast Loin of Border Mutton | 18.50
With a Rosemary & Sun Blush Tomato Passata

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

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

PUDDING, SAVOURY OR CHEESE

Passion Fruit and Mango Delice | 8.50
With Berry Sauce and Mango Sorbet

Local Artisan Cheeses | 12.50
With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50
Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy Pistachio

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