

# LUNCH MENU

Club Dish of The Day | 12.50

Club Beef Stroganoff with Buttered Herb Noodles 18.50 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

Rollmops with Cornichons | 8.50 | 16.50\* Crostini & Crisp Pluche

Mozzarella & Asparagus Tart | 8.50 | 16.50\* (V)

With Balsamic Glaze

Ham Hock & Parsley Terrine | 8.50 | 16.50\* With Port Coulis & Summer Leaf Salad

Rosettes of Local Smoked Salmon | 12.50 | 22.50\* Watercress & Citrus Oil, Brown Bread and Butter

Rich Chicken Liver & Brandy Pate | 7.50 | 14.50\* With Redcurrant Coulis and Crisp Seasonal Pluche

Six Lindisfarne Oysters | 18.50

Simply Served on Ice with Lemon, Tabasco, Brown Bread & Butter

New Club French Onion Soup | 5.50 With Parmesan Flute

## SIDES

Choice of Sauté or Boiled Potatoes or French Fries | 3.00

Fenton Barns Confit Mushroom, Garlic Butter | 3.50 Roasted Local Baby Carrots with Caraway | 3.50 Forced Spalding Tender Stem Broccoli | 3.50

Bowl of Dressed Mixed Salad | 3.50

## MAIN COURSES

Roast Carved Highland Venison | 17.50
With Bramble Jus & Chateau Potatoes, Yorkshire Pudding

Confit Chicken Leg | 15.50
With Truffled Potato Gratin and Garlic Cream Sauce

Crispy Panko Haddock Fillet | 15.50 With Lemon Salad & Caper Mayonnaise

Whole Tail Scampi | 15.50
With Lemon Salad, Tartare Sauce and French Fries

Seared Minute Steak | 20.00 With Crisp Parmentier Potato, Portobello Mushroom, Grilled Plum Tomato and Parsley Butter

Baked Fig, Camembert & Cherry Tomato Tart | 14.50 (V) With a Dressed Autumn Leaf Salad

Fillet of Marinaded Bream | 16.50 With Saffron Butter & Wilted Wild Garlic

Cold Veal and Ham Pie | 15.50
With a Seasonal Salad, Club Slaw & Potato Salad

Flat Omelette | 13.50
With Smoked Salmon and Scallion

Plum Tomato and Brie | 14.50 (V)
With Olives and Rocket Salad, Basil Dressing

# **PUDDING, SAVOURY OR CHEESE**

Pudding of the Day | 7.50
Lemon and Raspberry Parfait, Encased in White Chocolate

2 Scoops of Mackie's Ice Cream or Sorbet | 6.50

Head Chef - S. Nichol

Guinness & Mature Cheddar Rarebit | 6.50

Cheese Trolley | 12.50
Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney

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

G.M. Oil Used