



# Lunch Menu

Wednesday 15<sup>th</sup> May 2024

Starters – (or \*Main as Priced)

	£
Camembert in Crisp Panko with Frisee Salad & Plum Jelly	8.00/*15.50
Heritage Tomato & Prosciutto Platter with Toasted Sourdough	8.00/*15.50
Pave of Grilled Seatrout with New Season Asparagus & Pesto Dressing	8.00/*15.50
Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread & Butter	12.50/*21.50
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	7.50/*14.50
Classic Morecambe Bay Potted Shrimps with Hot Toast	12.50
New Club Summer Vegetable & Barley Broth	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine  
Confit Duck Leg with Mushroom Velouté & Pressed Anna Rosemary Potato

Roast of the Day £16.50

Carved Leg of Stuffed Lamb Shoulder with Roasted Mediterranean Vegetables

Main Courses

	£
Braised Beef Olives in Rich Red Wine Sauce, Crisp Sweet Potato	14.50
Fillet of Local Hake Fillet with Roasted Peppers & Grilled Artichokes	14.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries	14.50
Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips	24.50

Light Main Courses

	£
Vegan Sweet Potato and Marmalade Tart with Dressed Summer Leaves	14.50
Fillet of Grilled Lemon Sole, Provençale Vegetables, Chervil Oil	14.50
Flat Smoked Salmon and Scallion Omelette	12.50
Cold Roast Leg of Lamb, New Potato Salad & Dressed Leaves	13.50
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	13.50

<u>Potatoes:</u>	Sauté	Boiled	French Fries	3.00
<u>Vegetables:</u>	New Club Vegetables of the Season			3.50
	Bowl Mixed Salad			3.50

Pudding or Savoury

	£
Dark Chocolate Salted Truffle Torte with Raspberry Ripple Ice Cream	7.00
2 Scoops Traditional Luca's Ice Cream or Sorbet	6.50
New Club Stilton Croute	6.50

Cheese Trolley

	£
(Artisan Cheeses from the Trolley served with Grapes, Celery & Chutney)	
Arran Cheddar, Strathdon Blue & Brie & Stilton	11.50

Served From 12.30 p.m. – 2.00 p.m. (Please ask our Staff for any Food Allergy Advice)

S. Nichol – Head Chef

G.M. Oil used