



LUNCH MENU

Club Dish of The Day | 11.00

Breast of Guineafowl with Roasted Plum Tomato Passata & Crispy Roosters
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Pave of Grilled Seabass | 8.00 | 15.50*
With Crab & Ginger Crème Fraiche, Baby Shoots

Baby Mozzarella | 8.00 | 15.50*(V)
With French Beans Provençale & Crisp Little Gem Salad

Pressed Ham Hock & Herb Terrine | 8.00 | 15.50*
With Damson Chutney & Dressed Pea Shoots

Oak Smoked Salmon | 12.50 | 21.50*
Watercress & Citrus Oil, Brown Bread and Butter

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

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Hot Toast and Lemon

New Club Ham & Lentil Soup | 5.50
With Crisp Garlic Sippets

SIDES

Choice of Sauté or Boiled Potatoes or French Fries | 3.00

Seasonal Vegetable | 3.50

Bowl of Dressed Mixed Salad | 3.50

MAIN COURSES

Roast Fillet of Local Beef | 16.50
With a Yorkshire Pudding & Rich Red Wine Sauce

Casserole of Sutherland Venison | 14.50
With a Light Puff Pastry Case

Fried Fillet of Local Haddock | 14.50
With Lemon Salad & Caper Mayonnaise

Whole Tail Scampi | 14.50
Lemon Salad, Tartare Sauce and French Fries

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

**Vegan Sweet Potato &
Butternut Squash Tart | 14.50 (V)**
with Dressed Summer Leaves

Pan Fried Hake Fillet | 14.50
With Roasted Red Peppers and Grilled Artichokes

Flat Omelette | 12.50
Smoked Salmon and Scallion

Cold Table | 14.50
*Cold Veal and Ham Pie, New Potato Salad,
Club Slaw and Dressed Summer Leaves*

Plum Tomato and Brie | 13.50 (V)
with Olives and Rocket Salad, Basil Dressing

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00
Baked Apple Crumble Tart with Luca's Tablet Ice Cream

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

New Club Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 11.50
*Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney*

Head Chef – S. Nichol

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

G.M. Oil Used