



# Lunch Menu

Thursday 2nd May 2024

Starters – (or \*Main as Priced)

	£
<b>Bocconcini Nicoise Style with Pesto Dressing &amp; Sourdough Toast</b>	8.00/*15.50
<b>Serrano Ham &amp; New Season Asparagus with Apple Chutney &amp; Red Chard</b>	8.00/*15.50
<b>Rillette of Peppered Mackerel with Crab Crème Fraiche, Dressed Pea Shoots</b>	8.00/*15.50
<b>Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread &amp; Butter</b>	12.50/*21.50
<b>Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche</b>	7.50/*14.50
<b>Classic Morecambe Bay Potted Shrimps with Hot Toast</b>	12.50
<b>New Club Provençale Vegetable Soup with Parmesan Tuille</b>	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine  
**New Club Chicken Curry with Pilaff Rice & Chota Naan**

Roast of the Day £16.50

**Carved Loin of Old Spot Pork, Bramley Apple Sauce & Potato Gratin, Haggis Bon-Bon**

Main Courses

	£
<b>Confit Duck Leg with Sun Blush Tomato Passata &amp; Confit Potato</b>	14.50
<b>Pan Fried Hake Supreme with Buttered Spinach &amp; Sweet Chilli Sauce</b>	14.50
<b>Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries</b>	14.50
<b>Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips</b>	24.50

Light Main Courses

	£
<b>Roast Fig and Camembert Tart with a Spring Leaf Salad</b>	14.50
<b>Grilled Marinated Seabass Fillet with Chilli Butter and Lemon Oil</b>	14.50
<b>Flat Smoked Salmon and Scallion Omelette</b>	12.50
<b>Cold Rare Saddle of Venison Wellington, New Potato Salad &amp; Dressed Leaves</b>	13.50
<b>Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing</b>	13.50

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

Pudding or Savoury

	£
<b>Dark Chocolate Salted Caramel Torte with Biscoff Ice Cream</b>	7.00
<b>2 Scoops Traditional Luca's Ice Cream or Sorbet</b>	6.50
<b>New Club Stilton Crouete</b>	6.50

Cheese Trolley

	£
<b>(Artisan Cheeses from the Trolley served with Grapes, Celery &amp; Chutney</b>	
<b>Arran Cheddar, Strathdon Blue &amp; Brie &amp; Stilton</b>	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