



LUNCH MENU

Club Dish of The Day | 12.50

Confit Leg of Gressingham Duck with Orange Sauce & Potato Terrine
18.50 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Crisp Anchovies in Tempura Batter | 8.50 | 16.50*
With Lemon and Dressed Pea Shoots, Caper Mayonnaise

Crumbled Stilton and Asparagus Salad | 8.50 | 16.50* (V)
With Garlic Croutons & Sun Blaze Tomato Salad

Terrine of Ham Hock & Parsley | 8.50 | 16.50*
With Damson Chutney & Toasted Butter Brioche

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, Cider and Shallot Vinegar Dressing

New Club Cream of Chicken Soup | 5.50
With Sippets & Chives

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 Carved Fillet Mignon | 17.50
With Crisp Sweet Potato & Grilled Plum Tomato

Breast of Guineafowl | 15.50
With MacSween's Haggis & Whisky Cream Sauce

Fillet of Seabass | 15.50
With Vine Tomato and Olive Passata, Pea Shoots

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 Goats Cheese and Cherry Tomato Tart | 14.50 (V)
With a Dressed Autumn Leaf Salad

Pave of Seatrout | 15.50
With Wilted Baby Spinach

Cold Roast Sutherland Venison | 15.50
With a Seasonal Salad of Winter Leaves, 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
New Club Crème Brûlée with Butter Shortbread

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

Guinness & Mature Cheddar Rarebit | 6.50

Cheese Trolley | 12.50
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