



LUNCH MENU

Club Dish of The Day | 11.00

Beef Stroganoff with Pilaff Rice
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Scottish Salmon Three Ways | 8.00 | 15.50*
With Capers and Crisp Pluche

Parma Ham & Gala Melon | 8.00 | 15.50*
With Luca's Apple Sorbet

Goats Cheese and Leek Terrine | 8.00 | 15.50* (V)
With Balsamic Glaze, Crisp Pluche

Oak Smoked Salmon | 12.50 | 21.50*
*With Watercress and Citrus Oil
and a Side of 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 Provençale Vegetable Soup | 5.50 (V)

SIDES

**Choice of Sauté or Boiled Potatoes or
French Fries | 3.00**

Seasonal Vegetable | 3.50

Bowl of Dressed Mixed Salad | 3.50

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00
New Club Crème Brulee with Shortbread

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

Head Chef – S. Nichol

MAIN COURSES

Carved Whole Roast Sirloin | 16.50
*With Garlic Mushrooms, Peppercorn Sauce,
Chateau Potato*

Venison Loin | 14.50
With Gratin Potato and Red Wine Jus

Crispy Panko Breadcrumbs Haddock | 14.50
With Mushy Peas and Lemon

Whole Tail Scampi | 14.50
In a Crisp Crust, Tartare Sauce and French Fries

Seared Club Sirloin Steak | 24.50
with Roasted Tomato and Sweet Potato Chips

Vegan Sweet Potato & Marmalade Tart | 14.50 (V)
with Dressed Summer Leaves

Pave of Marinaded Cod Fillet | 14.50
With Pickled Beetroot Salad & Sweet Chilli Sauce

New Club Baked Eggs | 12.50
with Smoked Salmon, Dill and Capers

Cold Table | 13.50
*Cold Carved Rare Beef, New Potato Salad,
Club Slaw & Dressed Summer Leaves*

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

New Club Cheddar & Guinness Rarebit | 6.50

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

Please ask our Staff for any
Food Allergy Advice

G.M. Oil Used