



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Confit Leg of Gressingham Duck, Crispy Red Roosters & Burgundy Sauce
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Chargrilled Vegetables | 8.50 | 16.50* (V)

With Roasted Artichoke Salad, Pesto Salad

Roche of Hot Cured Local Salmon | 8.50 | 16.50*

with Caper Mayonnaise & Parsley Oil

Smoked Rannoch Moor Venison | 8.50 | 16.50*

With Piccalilli & Crisp Little Gem, Port Jelly

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

New Club Summer Vegetable & Barley Broth | 5.50

SIDES

Choice of Sauté or

Boiled Potatoes or French Fries | 3.00

Fenton Barns Confit Mushroom, Garlic Butter | 3.50

Roasted Local Baby Carrots with Caraway | 3.50

Forced Spalding Tender Stem Broccoli | 3.50

Bowl of Dressed Mixed Salad | 3.50

MAIN COURSES

Roast Carved Fillet Mignon | 17.50

*With Hasselback Potato & Yorkshire Pudding,
Burgundy Sauce*

Pave of Marinaded Local Hake | 15.50

With Saffron Butter and Roasted Asparagus

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 Fig, Camembert &
Cherry Tomato Tart | 14.50 (V)**

With a Dressed Autumn Leaf Salad

Fillet of Local Haddock | 16.50

In a Crisp Panko with Lemon Salad & Caper Mayonnaise

Cold Lamb & Venison | 15.50

With Club Slaw and a Dressed Summer Leaf Salad

Flat Omelette | 13.50

With Local Smoked Salmon and Chives

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 Season Local Berries with a Roche of Clotted Cream

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 12.50

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

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

G.M. Oil Used