



LUNCH MENU

Club Dish of The Day | 11.00

Confit Leg of Gressingham Duck with Hasselback Potato & Whisky Cream Sauce
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Timbale of Prawns | 8.00 | 15.50*
With Piquant Mayonnaise, Baby Shoots & Artisan Crackers

**Pressed Ham Hock and
Garden Herb Terrine | 8.00 | 15.50***
With Green Apple Puree, Salad de Mache

Stuffed Pimento | 8.00 | 15.50*(V)
With Sweet Chilli Sauce and a Dressed Pea Shoot Salad

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

Six Lindisfarne Oysters | 18.50
*Simply Served on Crushed Ice with Lemon, Tabasco,
Cider and Shallot Vinegar Dressing*

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

New Club Cullen Skink | 5.50
With Cream and 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

Carved Roast Lothian Chicken | 16.50
With Grilled Bacon, Claret Sauce

Medallion of Old Spot Pork | 14.50
With Roasted Asparagus & Crispy Red Roosters

Marinated Fillet of Salmon | 14.50
With Tender Stem Broccoli and a Champagne Velouté

Whole Tail Scampi | 14.50
With 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*

Baked Somerset Brie & Beetroot Tart | 14.50 (V)
with a Dressed Autumn Leaf Salad

Paupiette of Local Haddock Fillet | 14.50
With Wilted Samphire & Saffron Butter

Flat Omelette | 12.50
With Smoked Salmon and Scallion

Cold Table | 14.50
*Roast Rare Beef Sirloin, 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
New Club Cappuccino Cake with Luca Bischoff 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*

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

Head Chef – S. Nichol

G.M. Oil Used