



Lunch Menu

Tuesday 2nd April 2024

Starters – (or *Main as Priced)

	£
Salmon & Halibut Terrine with Beetroot Salad & Watercress Dressing	8.00/*15.50
Pressed Marbled Game Terrine with Paprika Crackers & Plum Chutney	8.00/*15.50
Crumbled Stilton & Asparagus Salad with Toasted Hazelnuts & Chervil Oil	8.00/*15.50
Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread & Butter	12.50/*21.50
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	7.50/*14.50
Classic Morecambe Bay Potted Shrimps with Hot Toast	12.50
6 Lindisfarne Oysters Simply Served with Crushed Ice and Lemon	16.50
New Club Barley Broth with Spring Vegetables	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine

Grilled Pork & Leek Sausages with Fried Egg, Sauteed Onions & Chateau Potato

Main Courses

Roast Carved Gressingham Duck with Oranges & Roasted Figs	14.50
Loin of Old Spot Pork with Bramley Apple Sauce, Gratin Potato	14.50
Grilled Fillet of Sea Bream with Saffron Butter & Beetroot Coulis	14.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries	14.50
Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips	24.50

Light Main Courses

	£
Baked Goats Cheese and Roasted Tomato Tart, Dressed Spring Leaves	14.50
Grilled Thai Marinaded Salmon Fillet with Roasted Asparagus, Sweet Chili	14.50
Flat Bacon and Mature Cheddar Omelette	12.50
Cold Honey Roast Ham with Club Slaw, New Potato Salad & Dressed Leaves	13.50
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	13.50

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

Pudding or Savoury

	£
Dark Chocolate Delice with Vanilla Anglaise & Toffee Sauce	7.00
2 Scoops Traditional Luca's Ice Cream	6.50
2 Scoops Traditional Luca's Sorbet	6.50
New Club Stilton Croute	6.50

Cheese Trolley

	£
(Artisan Cheeses from the Trolley served with Grapes, Celery & Chutney)	
Arran Cheddar, Strathdon Blue & Brie & Stilton	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