



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Goats Cheese & Leek Terrine | 7.50 (V)
With Balsamic Glaze, Crisp Pluche

Rosette of Local Smoked Salmon | 7.50
With Citrus Oil and Dressed Pea Shoots

New Club Ham Hock Presse | 7.50
With Damson Chutney, Sourdough Toast

Chicken Liver Parfait | 7.50
Wrapped in Prosciutto, Redcurrant & Port Jelly

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Carved Roast Sirloin of Local Beef | 19.50
Served with Yorkshire Pudding and Claret Jus

Pave of Seatrout | 18.50
With Tarragon and Lemon Butter, Wilted Spinach

Roast Chicken | 18.50
With Sun Blush Tomato & Olive Jus

Cold Veal and Ham Pie | 14.50
With Summer Leaves and New Potato Salad

Baked Camembert and Fig Tart | 16.50 (V)
With Beetroot Julienne and Roccolla Salad

DESSERT, SAVOURY OR CHEESE

New Club Pannacotta | 7.50
With Summer Berry Compote

Traditional Claret Jelly | 7.50
With Double Cream

Local Artisan Cheeses | 11.50
With Biscuits & Oatcakes, Celery, Grapes and Chutney

Traditional Luca's Sorbet | 6.00
Choice of Mango, Raspberry, Blood Orange or Green Apple

Traditional Luca's Ice Cream | 6.50
Choice of Scottish Tablet, Chocolate, Vanilla, Caramel Biscoff or Raspberry Ripple

Glazed Welsh Rarebit | 6.50

Head Chef – S. Nichol

Served from
12.30 p.m. – 2.00 p.m.

Please ask our Staff for any
Food Allergy Advice

G.M. Oil Used