



LUNCH MENU

Club Dish of The Day | 12.50

*Curried Beef Madras with Pilaff Rice & Grilled Naan Bread
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Wild Rice and Avocado Timbale | 8.50 | 16.50* (V)
With a Heritage Tomato Salad

**Salmon, Pol Roger &
Crème Fraiche Parfait | 8.50 | 16.50***
With Parsley Oil and Sourdough Toast

**Pressed Ham Hock,
Shallot & Parsley Terrine | 8.50 | 16.50***
With Club Piccalilli

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Warm Toast & Lemon

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 Cream of Carrot & Coriander Soup | 5.50
With Chives and Sippets

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
*New Season Local Strawberries
with Luca's Vanilla Ice Cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Breast of Guinea Fowl | 17.50
With Woodland Mushroom Velouté & Pressed Potato Gratin

Pave of Marinated Seabream | 15.50
With Saffron Butter & 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

Chargrilled Salmon Fillet | 16.50
With Buttered Baby Spinach & New Potatoes

Cold Roast Loin of Sutherland Venison | 15.50
With 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

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