



Lunch Menu

SUNDAY LUNCH 31st MARCH 2024

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| New Club Soup of the Season with Garden Herbs | £5.50 |
| Asparagus and Crumbled Stilton Salad with Garlic Croutons & Dijon Dressing | £7.50 |
| Timbale of Prawns and Crayfish, Lemon Dressing, Cranberry and Raisin Toast | £7.50 |
| Marbled Pork Confit, Apricot and Chestnut Terrine with Bramley Apple Sauce | £7.50 |
| Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant & Port Coulis | £7.50 |



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| Carved Roast Sirloin of Local Beef, Yorkshire Pudding & Herb Jus | £19.50 |
| Pave of Roasted Marinated Seabream with Saffron Butter & Watercress Oil | £18.50 |
| Roast Leg of Border Lamb with Shallot & Red Wine Sauce | £18.50 |
| Carved Honey Glazed Ayrshire Gammon with Dressed Spring Leaf Salad | £14.50 |
| Baked Goats Cheese & Beetroot Tart with Confit Vine Tomatoes | £16.50 |

(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)



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| Traditional Pear Charlotte with Vanilla Crème Anglaise | £7.50 |
| Traditional Claret Jelly with Double Cream | £7.50 |
| Local Artisan Cheeses with Biscuits & Oatcakes, Celery & Grapes | £11.50 |
| Selection of Ice Cream and Sorbets | £6.50 |
| Glazed Welsh Rarebit | £6.50 |

Served from: - 12.30 p.m. – 2.00 p.m.

*(Please ask our Staff for any Food Allergy Advice)
G.M. Oil used*

S. Nichol – Head Chef