



## LUNCH MENU

### Club Dish of The Day | 12.50

New Club Beef Jalfrezi with Garlic & Coriander Naan, Pilau Rice  
18.50 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion\*

**Pave of Seabass | 8.50 | 16.50\***  
*With Crab & Ginger Crème Fraiche,  
Dressed Lamb's Leaf Salad*

**Fricassee of  
Woodland Mushrooms | 8.50 | 16.50\* (V)**  
*& White Wine in a Puff Pastry Case*

**Medallion of Gressingham Duck | 8.50 | 16.50\***  
*With Grilled Figs & Oranges, Port Coulis*

**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*

**Six Lindisfarne Oysters | 18.50**  
*Simply Served on Ice with Lemon, Tabasco,  
Brown Bread & Butter*

**New Club Cullen Skink | 5.50 (V)**  
*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

**Roast Loin of Old Spot Pork | 17.50**  
*With Granny Smith Coulis, Pork Crackling*

**Grilled Gammon Steak | 15.50**  
*With a Fried Egg & Gratin Potato*

**Fillet of Chargrilled Seatrout | 15.50**  
*With Prawns and Capers, Meuniere Style*

**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 Goats Cheese and  
Cherry Tomato Tart | 14.50 (V)**  
*With a Dressed Autumn Leaf Salad*

**Pave of Marinated Hake | 15.50**  
*With Grilled Chorizo, Saffron Butter & Parsley Oil*

**Cold Veal and Ham Pie | 15.50**  
*With a Seasonal Salad of Winter Leaves,  
Club Slaw & Potato Salad*

**Flat Omelette | 13.50**  
*With Smoked Salmon and Scallion*

**Plum Tomato and Brie | 14.50 (V)**  
*With Olives and Rocket Salad, Basil Dressing*

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**  
*New Club Vanilla Panacotta with Dried Strawberry Cream,  
Butter Shortbread*

**2 Scoops of Luca's Ice Cream or Sorbet | 6.50**

**Guinness & Mature Cheddar Rarebit | 6.50**

**Cheese Trolley | 12.50**  
*Local Artisan Cheeses from the Trolley  
served with Grapes, Celery & Chutney*

Head Chef – S. Nichol

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

G.M. Oil Used