



## LUNCH MENU

### Club Dish of The Day | 12.50

Boneless Stuffed Quail with Anna Potato & Woodland Mushroom Sauce  
18.50 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Roasted Seatrout | 8.50 | 16.50\***

*With Cucumber Chutney, Crayfish Mayonnaise  
& Parsley Oil*

**Tricassée of Woodland Mushroom | 8.50 | 16.50\* (V)**

*In a Light Puff Pastry Case*

**Rilette of Gressingham Duck | 8.50 | 16.50\***

*With Cumberland Sauce, Toasted Butter Brioche*

**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**

**Smoked Ham & Spring Vegetable Broth | 5.50**

### 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 Sirloin of Old Spot Pork | 17.50**

*Bramley Apple Sauce & Black Pudding Bon-Bon*

**Sauté of Beef | 15.50**

*In a Black Bean Sauce with Buttered Herb Noodles*

**Fillet of Grilled Bream | 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*

**Fried Fillet of Local Haddock | 16.50**

*In Crisp Panko with Lemon Salad*

**Cold Veal & Ham Pie | 15.50**

*With a Seasonal Salad, 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**

*War Dutch Apple Tart with Luca's Tablet Ice Cream*

**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