



LUNCH MENU

Club Dish of The Day | 12.00

Chicken Jalfrezi with a Timbale of Pilaff Rice & Garlic Naan Bread
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Prawn & Crayfish Cocktail | 8.50 | 16.50*
With Piquant Mayonnaise & Sourdough Toast

Prosciutto & Sweet Melon | 8.50 | 16.50*
With Blood Orange Sorbet, Dressed Pea Shoots

**Pearls of Mozzarella &
Asparagus Salad | 8.50 | 16.50* (V)**
With Garlic Croutons & Crisp Little Gem

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,
Cider and Shallot Vinegar Dressing*

**Roasted Sweet Potato, Pumpkin &
Coconut Soup | 5.50**
With Herb Croutons

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 Carved Breast of Gressingham Duck | 17.50
With Crisp Chateau Potato, Chasseur Sauce

Grilled Venison Sausages | 15.50
With a Fried Egg, Fried Onions & Hasselback Potato

Pave of Marinated Black Bream Fillet | 15.50
With Tarragon Butter & Wilted Spinach

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

Seared Fillet of Salmon | 15.50
With Samphire & Roasted Piquillo Pepper Passata

Cold Roast Fillet of Beef | 15.50
With New Potato Salad & Club Slaw, Winter Leaves

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
*Hot Whisky & Butterscotch Bomb
with Toffee Sauce & 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