



## SUNDAY LUNCH MENU

### STARTERS

**New Club Soup of the Season | 5.50**  
*Served with Garden Herbs*

**Warm Stilton, Asparagus & Fig Tart | 7.50 (V)**  
*With a Dressed Pea Shoot Salad*

**Rosette of Local Smoked Salmon | 10.50**  
*With Pea Shoot Salad & Watercress Oil*

**Pressed Pulled Beef Shin & Venison Terrine | 7.50**  
*With Shallot Coulis & Spiced Chutney*

**Chicken Liver Parfait | 7.50**  
*Wrapped in Prosciutto, Redcurrant & Port Coulis*

### MAIN COURSES

*Served with a Selection of Seasonal Vegetables & Potatoes*

**Carved Roast Sirloin of Local Beef | 19.50**  
*Served with Yorkshire Pudding and Herb Jus*

**Chargrilled Hake Fillet | 16.50**  
*Wilted Samphire, Beetroot Coulis*

**Pave of Seared Marinated Salmon | 16.50**  
*With Lemon and Tarragon Butter*

**Roast Leg of Border Lamb | 18.50**  
*With a Rosemary & Red Wine Sauce*

**Cold Table | 14.50**  
*Chef's Cold Cuts*  
*with a Dressed Winter Leaf Salad, Club Slaw*

**Baked Camembert & Fig Tart | 16.50 (V)**  
*With a Dressed Rocket Salad*

### PUDDING, SAVOURY OR CHEESE

**Apple & Cinnamon Tart | 7.50**  
*With a Roche of Clotted Cream*

**Traditional Claret Jelly | 7.50**  
*With Double Cream*

**Local Artisan Cheeses | 11.50**  
*With Biscuits & Oatcakes, Celery, Grapes and Chutney*

**Traditional Luca's Sorbet | 6.00**  
*Choice of Mango, Raspberry, Blood Orange or Green Apple*

**Traditional Luca's Ice Cream | 6.50**  
*Choice of Scottish Tablet, Chocolate, Vanilla, Caramel Biscoff or Raspberry Ripple*

**Glazed Welsh Rarebit | 6.50**

Head Chef – S. Nichol

Served from  
12.30 p.m. – 2.00 p.m.

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

G.M. Oil Used