



SUNDAY LUNCH MENU

STARTERS

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

**Roasted Pimento & Whipped
Goats Cheese Parfait | 7.50 (V)**
With Sweet Drop Peppers, Basil Oil

Delice of Loch Etive Seatrout | 7.50
With a Rosette of Gravadlax, Salad De Mache

Ham Hock & Parsley Presse | 7.50
With Damson Chutney & Little Gem Salad

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

Rosettes of Local Smoked Salmon | 10.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

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

Pan Roasted Marinated Seatrout Pave | 16.50
Wilted Samphire, Tarragon Butter, Citrus Oil

Pave of Grilled Hake Fillet | 16.50
With Sauteed Baby Spinach & Beetroot Coulis

Roast Best End of Border Lamb | 18.50
With Rosemary & Garlic Sauce

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

**Baked Butternut Squash &
Pumpkin Tart | 16.50 (V)**
With a Dressed Rocket Salad

PUDDING, SAVOURY OR CHEESE

New Club Vanilla Panacotta | 7.50
With Berry Compote & Butter Shortbread

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