



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Curried Beef Rogan Josh with Pilaff Rice & Grilled Chota Naan Bread
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Roasted Aubergine & Pimentos | 8.50 | 16.50* (V)

With Harisa Humus & Pearls of Mozzarella

Roche of Hot Smoked Salmon | 8.50 | 16.50*

With Beetroot Gravadlax & Salad de Mache

Prosciutto | 8.50 | 16.50*

With Sweet Galia Melon & Dragon Fruit Sorbet, Pea Shoots

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

New Club Summer Vegetable Broth | 5.50 (V)

SIDES

Choice of Sauté or

Boiled Potatoes or French Fries | 3.00

Fenton Barns Confit Mushroom, Garlic Butter | 3.50

Roasted Local Baby Carrots with Caraway | 3.50

Forced Spalding Tender Stem Broccoli | 3.50

Bowl of Dressed Mixed Salad | 3.50

MAIN COURSES

Roast Carved Tenderloin of Old Spot Pork | 17.50

Hasselback Potato & Black Pudding Bon-Bon

Pave of Marinaded Local Hake | 15.50

With Saffron Butter and Roasted Asparagus

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 Fig, Camembert &
Cherry Tomato Tart | 14.50 (V)**

With a Dressed Autumn Leaf Salad

Chargrilled Salmon Supreme | 16.50

With Buttered Spinach and Boiled New Potatoes

Cold Carved Roast Rib of Beef | 15.50

*New Potato Salad, Club Slaw
and a Dressed Summer Leaf Salad*

Flat Omelette | 13.50

With Local Smoked Salmon and Chives

Plum Tomato and Brie | 14.50 (V)

With Olives and Rocket Salad, Basil Dressing

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50

*Local Summer Berries
with a Quenelle of Cornish Clotted Cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 12.50

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

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

G.M. Oil Used