



## LUNCH MENU

### Club Dish of The Day | 12.50

*Navarin of Border Lamb with Summer Vegetables and Butter Mash*  
18.50 Incl. Large Glass of Club Red or White Wine

### STARTERS

*Available as a Main Portion \**

#### Crumbled Stilton &

**New Season Asparagus | 8.50 | 16.50\* (V)**

*With a Dressed Pea Shoot Salad*

#### Smoked Trout and

**Finnan Haddock Fishcakes | 8.50 | 16.50\***

*With Sweet Chilli Sauce*

**Game and Prune Terrine | 8.50 | 16.50\***

*With House Chutney & Cranberry Toast*

**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 Smoked Ham & Lentil Soup | 5.50**

### 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 Fillet Mignon | 17.50**

*With Cracked Pepper Cream & Yorkshire Pudding*

**Pave of Grilled Marinated Bream | 15.50**

*With Saffron Butter & Parsley Oil*

**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 Delice | 16.50**

*With Buttered Baby Spinach & New Potatoes*

**Cold Rare Roast Sirloin of Beef | 15.50**

*With Seasonal Salad, Club Slaw & Potato 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**

*Dark Chocolate Calypso Mousse with Oranges & Grilled Fig*

**2 Scoops of Ice Cream or Sorbet | 6.50**

**Cheddar & Guinness 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