



SUNDAY LUNCH MENU

STARTERS

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

Crumbled Stilton with Asparagus | 7.50 (V)
Crisp Little Gem Salad, Garlic Croutons

Salmon and Monkfish Pate with Sushi-Nori | 7.50
Lemon and Coriander Crème Fraiche

Rosette of Local Smoked Salmon | 10.50
With Capers and Citrus Oil

New Club Presse of Confit Pigs Cheek | 7.50
With Damson Chutney, Sourdough Toast

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

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

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

Pave of Seared Marinated Cod Fillet | 16.50
With Saffron Butter & Heritage Tomato Salad

Carved Leg of Border Lamb | 14.50
With Roast Jus & Grilled Plum Tomato

Cold Honey Roast Ayrshire Ham | 14.50
With Summer Leaves and New Potato Salad

**Baked Butternut Squash &
Sweet Potato Tart | 16.50 (V)**
With Beetroot Julienne and Roccolla Salad

DESSERT, SAVOURY OR CHEESE

New Club Raspberry Crème Brûlée with Butter Shortbread | 7.50

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