



SUNDAY LUNCH MENU

STARTERS

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

Stilton and Asparagus Salad | 7.50 (V)
With Crisp Croutons & House Dressing

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

Pressed Shin of Beef Terrine | 7.50
With Piccalilli & Cranberry Toast

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

Marinated Fillet of Local Hake | 16.50
Buttered Seagrass, Beetroot Coulis

Roast Breast of Gressingham Duck | 15.50
With Grilled Figs & Oranges, Sherry Sauce

Cold Table | 14.50
*Cold Roast Sirloin of Pork,
with Apple, Club Slaw & Summer Leaf Salad*

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

DESSERT, SAVOURY OR CHEESE

New Club Panacotta Tart | 7.50
Blood Orange Sorbet

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