



SUNDAY LUNCH MENU

STARTERS

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

Bocconcini | 7.50 (V)
With French Beans Provençale & Crisp Little Gem Salad

Timbale of Royal Greenland Prawns | 7.50
With a 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 Seabass | 16.50
With Tarragon Butter & Heritage Tomato Salad

Carved Rump of Border Lamb | 14.50
With Mint Jus & Grilled Plum Tomato

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

Baked Camembert and Fig Tart | 16.50 (V)
With Beetroot Julienne and Roccolla Salad

DESSERT, SAVOURY OR CHEESE

New Club Lemon Tart with Blood Orange Sorbet | 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