



Lunch Menu

Monday 12th February 2024

Starters – (or *Main as Priced)

	£
Rillettes of Smoked Peppered Mackerel with Lemon Oil and Crisp Pluche	8.00/*15.50
Ham Hough and Arran Mustard Terrine with Port Wine Coulis	8.00/*15.50
Moroccan Hummus with Harissa Tortilla Chips and Grilled Artichokes	8.00/*15.50
Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread & Butter	12.50/*21.50
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	7.50/*14.50
Classic Morecambe Bay Potted Shrimps with Hot Toast	12.50
6 Lindisfarne Oysters Simply Served with Crushed Ice and Lemon	16.50
New Club French Onion Soup	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine
New Club Steak and Ale Pie with Sweet Potato Champ

Main Courses

	£
Lamb Rump with Roasted Asparagus and Bordelaise Sauce	14.50
Guinea Fowl with Shaw's Haggis and Mushroom Cream Sauce	14.50
Pan Roasted Marinaded Cod Pave with Sweet Chilli Sauce and Spinach	14.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries	14.50
Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips	24.50

Light Main Courses

	£
Somerset Brie & Beetroot Tart, Roasted Vine Tomato Confit	14.50
Chargrilled Pave of Seabass with Tomato and Olive Passata	14.50
Flat Bacon and Mature Cheddar Omelette	12.50
Cold Veal and Ham Pie with Club Slaw & Tossed Winter Leaf Salad	13.50
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	13.50

<u>Potatoes:</u>	Sauté	Boiled	French Fries	3.00
<u>Vegetables:</u>	New Club Vegetables of the Season			3.50
	Bowl Mixed Salad			3.50

Pudding or Savoury

	£
New Club Lemon Panacotta Tart with Blood Orange Sorbet	7.00
2 Scoops Traditional Luca's Ice Cream	6.50
2 Scoops Traditional Luca's Sorbet	6.50
New Club Stilton Rarebit	6.50

Cheese Trolley

	£
(Artisan Cheeses from the Trolley served with Grapes, Celery & Chutney)	
Arran Cheddar, Strathdon Blue & Brie & Stilton	11.50

Served From 12.30 p.m. – 2.00 p.m. (Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef