



SUNDAY LUNCH MENU

STARTERS

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

Roasted Mediterranean Vegetables | 8.50 (V)
With Pesto Dressing & Bocconcini

Roche of Hot Smoked Salmon | 8.50
With Salad De Mache & Parsley Oil

Terrine of Game & Prunes | 8.50
With Cranberry Toast & Little Gem Salad

Chicken Liver Parfait | 8.00
Wrapped in Prosciutto, Redcurrant & Port Coulis

Rosettes of Local Smoked Salmon | 11.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

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

Pan Roasted Marinated Cod Fillet | 16.50
Wilted Wild Garlic, Tarragon Butter, Citrus Oil

Pave of Grilled Salmon | 19.50
*With a Champagne & Broad Bean Velouté
Split with Rocket Oil*

Roast Sirloin of Old Spot Pork | 18.50
With Bramley Apple Sauce

Cold Table | 14.50
*Chef's Cold Cuts with a
Dressed Winter Leaf Salad, Club Slaw*

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

PUDDING, SAVOURY OR CHEESE

Callebaut Chocolate & Seville Orange Cheesecake | 8.50
With Dragon Fruit Sorbet

Local Artisan Cheeses | 12.50
With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50
Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy Pistachio

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