



LUNCH MENU

Club Dish of The Day | 11.00

New Club Lamb Jalfrezi with Pilaff Rice & Chota Naan
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion**

Crisp Crushed Filo Prawns | 8.00 | 15.50*
With Sweet Chilli Sauce & Dressed Pea Shoots

Pulled Confit Pigs Cheek & Parsley | 8.00 | 15.50*
With House Apple Relish, Toasted Brioche

Parfait of Goats Cheese | 8.00 | 15.50* (V)
With Sun Blush & Inca Tomato Salad, Pesto Dressing

Oak Smoked Salmon | 12.50 | 21.50*
Watercress & Citrus Oil, Brown Bread and Butter

Rich Chicken Liver Pate | 7.50 | 14.50*
With Redcurrant Coulis and Crisp Seasonal Pluche

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Hot Toast and Lemon

**New Club Late Summer Vegetable
& Barley Broth | 5.50**

SIDES

Choice of Sauté or Boiled Potatoes or French Fries | 3.00

Seasonal Vegetable | 3.50

Bowl of Dressed Mixed Salad | 3.50

MAIN COURSES

Roast Carved Fillet Mignon | 16.50
With Oyster Mushroom Velouté & Pressed Gratin Potato

Grilled Venison Sausages | 14.50
With Sweet Potatoes and a Fried Egg

Grilled Pave of Marinated Seabass | 14.50
With Wilted Seagrass & Tarragon Butter

Whole Tail Scampi | 14.50
Lemon Salad, Tartare Sauce and French Fries

Seared Minute Steak | 20.00
*with Roasted Tomato and Parmentier Potato,
Parsley Butter & Confit Portobello Mushroom*

**Vegan Sweet Potato &
Butternut Squash Tart | 14.50 (V)**
with Dressed Summer Leaves

Pan Roasted Salmon Fillet | 14.50
With Artichokes & Piquillo Pepper

Flat Omelette | 12.50
Mature Cheddar, Chive & Tomato

Cold Table | 14.50
*Cold Roast Leg of Border Lamb, New Potato Salad,
Club Slaw and Dressed Summer Leaves*

Plum Tomato and Brie | 13.50 (V)
with Olives and Rocket Salad, Basil Dressing

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00
*Seasonal Berries with a
Roche of Clotted Cream & Butter Shortbread*

2 Scoops of Luca's Ice Cream or Sorbet | 6.50

New Club Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 11.50
*Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney*

Head Chef – S. Nichol

**Please ask our Staff for any Food Allergy Advice
and Include any Allergies/Special Dietary
Requirements on your order.**

G.M. Oil Used