



Lunch Menu

Wednesday 24th April 2024

Starters – (or *Main as Priced)

	£
Stilton and Asparagus Salad with Toasted Hazelnuts and Frech Dressing	8.00/*15.50
Smoked Haddock and Saffron Potato Terrine with Lemon Oil and Pluche	8.00/*15.50
Marbled Game Terrine with Port Wine Coulis and Baby Herbs	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
New Club Tomato Soup (v)	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine
Beef and Oyster Mushroom Pie with Sweet Potato Fries

Main Courses

	£
Carved Beef Fillet Tails with Sauteed Mushroom Sauce and a Yorkshire Pudding	14.50
Roast Pork Belly with Bramley Apple Sauce, Crispy Roast Potatoes	14.50
Pan Fried Cod Supreme with Buttered Samphire	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

	£
Roast Fig and Camembert Tart with a Spring Leaf Salad	14.50
Chargrilled Seabass Fillet with Chilli Butter and Lemon Salad	14.50
Flat Smoked Salmon and Scallion Omelette	12.50
Veal and Ham Pie, New Potato Salad & Dressed Leaves	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

	£
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 Crouete	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)

S. Nichol – Head Chef

G.M. Oil used