



## LUNCH MENU

### Club Dish of The Day | 11.00

New Club Sweet & Sour Chicken with Egg Fired Rice  
18.00 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Ham Hough & Parsley Terrine | 8.00 | 15.50\***  
*With Port Wine Coulis and Crisp Pluche*

**Mushroom Fricassee | 8.00 | 15.50\***  
*With Rosemary Oil on Toasted Brioche*

**Rillettes of Peppered Mackerel | 8.00 | 15.50\*(V)**  
*With Lemon Oil and Micro Herbs*

**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*

**Six Lindisfarne Oysters | 18.50**  
*Simply Served on Crushed Ice with Lemon, Tabasco, Cider and Shallot Vinegar Dressing*

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

**New Club Carrot & Coconut Soup | 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 Guinea Fowl Breast | 16.50**  
*With a Quenelle of Shaw's Haggis and Whisky Sauce*

**Roast Pork Loin | 14.50**  
*With Bramley Apple Sauce, Jus and Fondant Potato*

**Chargrilled Salmon Fillet | 14.50**  
*With Lemon Butter and Wilted Baby Spinach*

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

**Seared Minute Steak | 20.00**  
*With Crisp Parmentier Potato, Confit Portobello Mushroom, Grilled Plum Tomato and Parsley Butter*

**Baked Somerset Brie & Beetroot Tart | 14.50 (V)**  
*with a Dressed Autumn Leaf Salad*

**Crispy Panko Coated Haddock Fillet | 14.50**  
*With Lemon and Salad*

**Flat Omelette | 12.50**  
*With Smoked Salmon and Scallion*

**Cold Table | 14.50**  
*Sliced Pork Sirloin, 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**  
*Passion Fruit and Lime Loaf Cake with Berry Compote*

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

**Roast Beef Bone Marrow on Toast | 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