



LUNCH MENU

Club Dish of The Day | 12.50

Confit Chicken Leg with Gratin Potatoes and Pancetta Sauce
18.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion**

Seatroun Tian | 8.50 | 16.50*

With Crayfish Jelly, Lemon Oil & Crisp Pluche

Gorgonzola &

Early Season Asparagus Salad | 8.50 | 16.50* (V)

With Garlic Croutons, Pesto Dressing

Cold Cuts of

Rare Highland Venison Loin | 8.50 | 16.50*

With Piccalilli, Port Wine Coulis

Rosettes of Local Smoked Salmon | 12.50 | 22.50*

Watercress & Citrus Oil, Brown Bread and Butter

Rich Chicken Liver & Brandy Pate | 7.50 | 14.50*

With Redcurrant Coulis and Crisp Seasonal Pluche

Six Lindisfarne Oysters | 18.50

*Simply Served on Ice with Lemon, Tabasco,
Brown Bread & Butter*

Cream of Vegetable Soup | 5.50 (V)

SIDES

Choice of Sauté or

Boiled Potatoes or French Fries | 3.00

Fenton Barns Confit Mushroom, Garlic Butter | 3.50

Roasted Local Baby Carrots with Caraway | 3.50

Forced Spalding Tender Stem Broccoli | 3.50

Bowl of Dressed Mixed Salad | 3.50

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50

Mascarpone Cheesecake with Berry Compote

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

Head Chef – S. Nichol

MAIN COURSES

Roast Guinea Fowl Breast | 17.50

With Haggis and Oyster Mushroom Sauce

Steak & Vegetable Pie | 15.50

With Chateau Potatoes

Fillet of Grilled Salmon | 15.50

With Broad Beans and Champagne Velouté

Whole Tail Scampi | 15.50

With Lemon Salad, Tartare Sauce and French Fries

Seared Minute Steak | 20.00

*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Baked Fig, Camembert &

Cherry Tomato Tart 14.50 (V)

With a Dressed Autumn Leaf Salad

Fillet of Marinaded Bream | 16.50

With Saffron Butter & Wilted Wild Garlic

Cold Carved Rare Sirloin | 15.50

With a Seasonal Salad, Club Slaw & Potato Salad

Flat Omelette | 13.50

With Smoked Salmon and Scallion

Plum Tomato and Brie | 14.50 (V)

With Olives and Rocket Salad, Basil Dressing

Guinness & Mature Cheddar Rarebit | 6.50

Cheese Trolley | 12.50

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

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

G.M. Oil Used