



# Lunch Menu

Friday 26<sup>th</sup> April 2024

Starters – (or \*Main as Priced)

	£
<b>Bocconcini Salad, Heritage Tomatoes with a Balsamic Glaze</b>	8.00/*15.50
<b>Carved Venison Loin with Brambles and Parsnip Crisps</b>	8.00/*15.50
<b>Roast Seabass with Crab and Ginger Crème Fraiche</b>	8.00/*15.50
<b>Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread &amp; Butter</b>	12.50/*21.50
<b>Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche</b>	7.50/*14.50
<b>Classic Morecambe Bay Potted Shrimps with Hot Toast</b>	12.50
<b>6 Lindisfarne Oysters served on Crushed Ice with Lemon and Mignonette</b>	16.50
<b>New Club Scotch Broth</b>	5.50

£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine

**New Club Beef and Oyster Mushroom with Egg Fried Rice**

Main Courses

	£
<b>Lemon and Thyme Roast Chicken with Gratin Potato and Gravy</b>	14.50
<b>Roast Pork Loin, Bramley Apple and Chateau Potato</b>	14.50
<b>Crispy Breadcrumbed Haddock with Lemon and Salad</b>	14.50
<b>Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries</b>	14.50
<b>Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips</b>	24.50

Light Main Courses

	£
<b>Roast Fig and Camembert Tart with a Spring Leaf Salad</b>	14.50
<b>Chargrilled Seabass Fillet with Chilli Butter and Lemon Salad</b>	14.50
<b>Flat Smoked Salmon and Scallion Omelette</b>	12.50
<b>Slices of Lamb Leg, New Potato Salad &amp; Dressed Leaves</b>	13.50
<b>Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing</b>	13.50

<u>Potatoes:</u>	Sauté	Boiled	French Fries	3.00
<u>Vegetables:</u>	<b>New Club Vegetables of the Season</b>			3.50
	<b>Bowl Mixed Salad</b>			3.50

Pudding or Savoury

	£
<b>Lemon Panacotta Tart with Berry Coulis</b>	7.00
<b>2 Scoops Traditional Luca's Ice Cream</b>	6.50
<b>2 Scoops Traditional Luca's Sorbet</b>	6.50
<b>New Club Stilton Croute</b>	6.50

Cheese Trolley

	£
<b>(Artisan Cheeses from the Trolley served with Grapes, Celery &amp; Chutney)</b>	
<b>Arran Cheddar, Strathdon Blue &amp; Brie &amp; Stilton</b>	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