



## LUNCH MENU

### Club Dish of The Day | 12.50

*New Club Lamb Lyonnaise with Buttery Mashed Potato  
18.50 Incl. Large Glass of Club Red or White Wine*

### STARTERS

*Available as a Main Portion \**

**Serrano Ham | 8.50 | 16.50\***  
*With Fig and Orange Salad*

**Roasted Mediterranean  
Chargrilled Vegetables | 8.50 | 16.50\* (V)**  
*With Bocconcini and Pesto Sauce*

**Smoked Finnan Haddock | 8.50 | 16.50\***  
*Lemon Dressing, Crisp Pluche*

**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*

**New Club Roast Butternut Squash  
& Red Pepper 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*

### MAIN COURSES

**Roast Guinea Fowl Breast | 17.50**  
*With Haggis, Roast Potatoes and Whisky Sauce*

**Grilled Local Pave of Marinated Cod | 15.50**  
*With Wild Garlic and Garlic Butter*

**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*

**Grilled Pave of Seared Local Salmon | 16.50**  
*East Lothian Asparagus, Parsley Oil*

**Cold Carved Pork Sirloin | 15.50**  
*With 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*

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**  
*Chocolate Pyramids with Caramel Sauce*

**2 Scoops of Ice Cream or Sorbet | 6.50**

**Guinness & Mature Cheddar Rarebit | 6.50**

**Cheese Trolley | 12.50**  
*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