



Lunch Menu

SUNDAY LUNCH 12th MAY 2024

New Club Soup of the Season with Garden Herbs	£5.50
Asparagus and Crumbled Stilton Salad with Garlic Croutons & Dijon Dressing	£7.50
Timbale of Prawns, Lemon Dressing, Cranberry and Raisin Toast, Pea Shoots	£7.50
Serrano Ham & Sweet Melon with Elderflower Sorbet, Summer Berry Coulis	£7.50
Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant & Port Coulis	£7.50
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<b>Carved Roast Rib Eye of Local Beef, Yorkshire Pudding &amp; Claret Jus</b>	<b>£19.50</b>
<b>Pave of Roasted Marinated Hake, Provençale Vegetables &amp; Watercress Oil</b>	<b>£18.50</b>
<b>Stuffed Shoulder of Border Lamb with Rosemary and Red Wine Essence</b>	<b>£18.50</b>
<b>Cold Honey Roast Ham with Dressed Summer Leaf Salad</b>	<b>£14.50</b>
<b>Vegan Moroccan Tagine Tart, Red Onions and Confit Tomato</b>	<b>£16.50</b>
<b>(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)</b>	

<b>New Club Lemon Panacotta Tart with a Roche of Mango Sorbet</b>	<b>£7.50</b>
<b>Traditional Claret Jelly with Double Cream</b>	<b>£7.50</b>
<b>Local Artisan Cheeses with Biscuits &amp; Oatcakes, Celery &amp; Grapes</b>	<b>£11.50</b>
<b>Selection of Ice Cream and Sorbets</b>	<b>£6.50</b>
<b>Glazed Welsh Rarebit</b>	<b>£6.50</b>

*Served from: - 12.30 p.m. – 2.00 p.m.*

*(Please ask our Staff for any Food Allergy Advice)  
G.M. Oil used*

**S. Nichol – Head Chef**