



## LUNCH MENU

### Club Dish of The Day | 12.00

Maize Fed Chicken with Shaw's Haggis, Truffle Potato & Whisky Cream  
18.00 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Roche of Smoked Peppered Mackerel | 8.50 | 16.50\***

*With Lime and Parsley Creme Fraiche, Paprika Crackers*

**Prosciutto with Sweet Melon | 8.50 | 16.50\***

*Roasted Figs and Champagne Sorbet*

**Pressed Roasted Plum Tomato & Mediterranean  
Vegetable Terrine | 8.50 | 16.50\* (V)**

*Parmesan Tuille*

**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,  
Cider and Shallot Vinegar Dressing*

**Cream of Carrot & Coriander Soup | 5.50**

*With Crisp Garlic Sippets*

### 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

**Carved Saddle of Roast Lothian Turkey | 17.50**

*With Cranberry Compote, Stuffing and Crisp Sweet Potato*

**Confit Pork Belly | 15.50**

*With Roasted Asparagus, Hasselback Potato  
& Red Wine Sauce*

**Pave of Marinaded Local Cod Fillet | 15.50**

*With Tarragon Butter & Wilted Spinach*

**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 Goats Cheese and  
Cherry Tomato Tart | 14.50 (V)**

*with a Dressed Autumn Leaf Salad*

**Fried Fillet of Local Haddock | 15.50**

*With Caper Mayonnaise & Dressed Leaf Salad*

**Cold Roast Leg of Border Lamb | 15.50**

*With New Potato Salad & Club Slaw, Winter Leaves*

**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**

*Hot Whisky & Butterscotch Sponge Pudding with Custard*

**2 Scoops of Luca's 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