



## LUNCH MENU

### Club Dish of The Day | 11.00

Breast of Pheasant with Stuffing, Pigs in Blankets & Crisp Red Roosters  
18.00 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Rillettes of Smoked Pepper Mackerel | 8.00 | 15.50\***  
*With Coriander Crème Fraiche, Sourdough Toast*

**Prosciutto & Galia Melon | 8.00 | 15.50\***  
*With Elderflower Sorbet, Winter Berry Coulis*

**Goat's Cheese, Chive and Piquillo Pepper Parfait  
| 8.00 | 15.50\* (V)**  
*With Watercress Dressing*

**Oak Smoked Salmon | 12.50 | 21.50\***  
*Watercress & Citrus Oil, Brown Bread and Butter*

**Rich Chicken Liver Pate | 7.50 | 14.50\***  
*With Redcurrant Coulis and Crisp Seasonal Pluche*

**Six Lindisfarne Oysters | 18.50**  
*Simply Served on Crushed Ice with Lemon, Tabasco,  
Cider and Shallot Vinegar Dressing*

**Morecambe Bay Potted Shrimps | 12.50**  
*Simply Served with Hot Toast and Lemon*

**Cream of Cauliflower & Carroway Soup | 5.50**  
*With Crisp Croutons*

### SIDES

**Choice of Sauté or Boiled Potatoes or French Fries | 3.00**

**Seasonal Vegetable | 3.50**

**Bowl of Dressed Mixed Salad | 3.50**

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.00**  
*Hot Butterscotch & Whisky Sponge with Tablet Ice Cream*

**2 Scoops of Luca's Ice Cream or Sorbet | 6.50**

Head Chef – S. Nichol

### MAIN COURSES

**Roast Breast of Pheasant | 16.50**  
*With Black Pudding Bon-Bon & Bramley Apple Sauce*

**Boneless Quail | 14.50**  
*With Sage Stuffing, Pancetta Sauce & Pressed Potato Terrine*

**Grilled Marinaded Seabass | 14.50**  
*With a Chorizo & Chickpea Cassoulet*

**Whole Tail Scampi | 14.50**  
*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*

**Pave of Roasted Salmon | 14.50**  
*With Wilted Baby Spinach & Saffron Butter*

**Flat Omelette | 12.50**  
*With Smoked Salmon and Scallion*

**Cold Table | 14.50**  
*Cold Slices of Rare Sirloin, New Potato Salad,  
Club Slaw and Dressed Summer Leaves*

**Plum Tomato and Brie | 13.50 (V)**  
*with Olives and Rocket Salad, Basil Dressing*

**Scotch Woodcock | 6.50**

**Cheese Trolley | 11.50**  
*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