



LUNCH MENU

Club Dish of The Day | 11.00

Confit Duck Leg with Crispy Red Roosters & Whisky Cream Sauce
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Pressed Mediterranean Vegetables | 8.00 | 15.50* (V)
With Paprika & Chervil Oil

Confit Pig Cheek Terrine | 8.00 | 15.50*
With Bramley Apple Sauce & Dressed Mache

Roast Pave of Marinated Red Snapper | 8.00 | 15.50*
With Club Slaw & Grilled Little Gem

Oak Smoked Salmon | 12.50 | 21.50*
*With Watercress and Citrus Oil
and a Side of Brown Bread and Butter*

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

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

New Club Chilled Vichyssoise Soup | 5.50
With Cream and Snipped Chives

SIDES

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

Seasonal Vegetable | 3.50

Bowl of Dressed Mixed Salad | 3.50

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00
*Local Strawberries and Brambles with
Cornish Clotted Cream, Butter Shortbread*

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

Head Chef – S. Nichol

MAIN COURSES

Roast Border Lamb | 16.50
With Plum Tomato & Olive Passata, Pressed Gratin Potato

Confit Leg of Gressingham Duck | 14.50
With Grilled Figs & Crisp Sweet Potato

Grilled Pave of Salmon | 14.50
With Tarragon and Lemon Butter, Chervil Oil

Whole Tail Scampi | 14.50
In a Crisp Crust, Tartare Sauce and French Fries

Seared Club Sirloin Steak | 24.50
with Roasted Tomato and Sweet Potato Chips

Vegan Sweet Potato & Marmalade Tart | 14.50 (V)
with Dressed Summer Leaves

Marinated Fillet of Seabass | 14.50
With Beetroot Salad & Dressed Pea Shots

New Club Baked Eggs | 12.50
with Asparagus and Serrano Ham, Crips Croutons

Cold Table | 13.50
*Cold Roast Beef, New Potato Salad,
Club Slaw & Dressed Summer Leaves*

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

New Club Welsh Rarebit | 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

G.M. Oil Used