



LUNCH MENU

Club Dish of The Day | 11.00

Shaw's Haggis with Butter Clapshot & Whisky Cream Sauce
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Local Salmon served Three Ways | 8.00 | 15.50*
With Beetroot Julienne & Chervil Dressing

Crumbled Stilton | 8.00 | 15.50* (V)
*With Pickled Pears & Dressed Roccolla Salad,
Toasted Focaccia*

Breast of Smoked Gressingham Duck | 8.00 | 15.50*
With Fig Salad & Mango Salsa

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

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

New Club Cullen Skink | 5.50
With Cream and Chives

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

Roast Maize Fed Chicken | 16.50
*With McSween's Black Pudding, Crispy Roosters,
Pancetta Sauce*

Grilled Venison Sausages | 14.50
With Onion Gravy, Fried Egg & Pressed Gratin Potato

Grilled Marinated Seabass | 14.50
With Saffron Butter and Wilted Seagrass

Whole Tail Scampi | 14.50
Lemon Salad, Tartare Sauce and French Fries

Seared Minute Steak | 20.00
*With Crisp Parmentier Potato, Confit Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Baked Camembert & Roasted Fig Tart | 14.50 (V)
with Dressed Summer Leaves & House Chutney

Pave of Local Cod | 14.50
With Wilted Baby Spinach, Tomato and Olive Passata

Flat Omelette | 12.50
With Smoked Salmon and Scallion

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

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

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00
*Sicilian Lemon Tart with a Strawberry Salad
& Vanilla Crème Anglaise*

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

New Club Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 11.50
*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