



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Bocconcini Salad | 8.50 (V)
*With Chargrilled Mediterranean Vegetables
and Garlic Croutons*

Tian of Sea Trout | 8.50
*With Crayfish and Herb Jelly, Cranberry Toast and Dressed
Salad de Mache*

Venison and Beef Shin Terrine | 8.50
With Port Coulis and Baby Herb Salad

Chicken Liver Parfait | 8.00
Redcurrant & Port Coulis, Sourdough Toast

Rosettes of Local Smoked Salmon | 11.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Roast Beef Rib Eye | 19.50
Served with Yorkshire Pudding and Herb Jus

Pan Fried Seabass Fillet | 16.50
Wilted Spinach, Tarragon Butter, Citrus Oil

Roast Pancetta Wrapped Monkfish | 19.50
With Local Asparagus & Dressed Lemon Salad

Carved Roast Chicken | 18.50
With Lemon and Thyme, Pigs in Blankets, Game Chips

Cold Table | 14.50
*Chef's Cold Cuts with a
Dressed Winter Leaf Salad, Club Slaw*

Baked Camembert and Fig Tart | 16.50 (V)
With a Dressed Rocket Salad

PUDDING, SAVOURY OR CHEESE

Late Season Local Berries | 8.50
With Double Cream

Local Artisan Cheeses | 12.50
With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50
Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy Pistachio

Glazed Welsh Rarebit | 6.50

Head Chef – S. Nichol

Served from
12.30 p.m. – 2.00 p.m.

**Please ask our Staff for any Food
Allergy Advice and Include any
Allergies/Special Dietary
Requirements on your order.**

G.M. Oil Used