



SUNDAY LUNCH MENU

STARTERS

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

Roasted Mediterranean Vegetable Terrine | 8.50 (V)
With Balsamic Glaze and Crisp Pluche

Tian of Salmon and Champagne Parfait | 8.50
With Parsley Oil and Cranberry Toast

Ham Hock, Shallot and Caper Terrine | 8.50
With Club Bramley Apple Sauce

Chicken Liver Parfait | 8.00
Pancetta Crisp, Redcurrant & Port Coulis

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

Carved Roast Rib-Eye of Local Beef | 19.50
Served with Yorkshire Pudding and Herb Jus

Pan Roasted Marinated Salmon Fillet | 16.50
Wilted Spinach, Tarragon Butter, Citrus Oil

Pave of Roasted Seabream | 19.50
With Local Asparagus & Dressed Lemon Salad

Slow Roasted Duck Confit | 18.50
With Oranges and Roasted Figs, Sherry Sauce

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

Local New Season Strawberries | 8.50
With Luca's Vanilla Ice 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