



LUNCH MENU

Club Dish of The Day | 11.00

Breast of Haggis Stuffed Chicken with Whisky Velouté & Gratin Potato
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Paupiette of Sole and Crayfish | 8.00 | 15.50*
With Sweet Chilli Sauce & Dressed Pea Shoots

Carved Smoked Duck | 8.00 | 15.50*
With Grilled Fig Salad, Redcurrant Coulis

Presse of Vine Tomato and Mediterranean Vegetables | 8.00 | 15.50*(V)
With Basil and Artisan Wafers

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

New Club Woodland Mushroom Soup | 5.50
With Crisp Sippets

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
New Club Apple Crumble Pie with Tablet Ice Cream

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

Head Chef – S. Nichol

MAIN COURSES

Roast Carved Old Spot Pork | 16.50
With Bramley Apple Sauce & Crisp Sweet Potato

New Club Beef Olives | 14.50
With Crushed Cornish Potato & Rich Burgundy Sauce

Chargrilled Hake Fillet | 14.50
With Lemon Butter and Wilted Baby Spinach

Whole Tail Scampi | 14.50
With 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 Goats Cheese and Cherry Tomato Tart | 14.50 (V)
with a Dressed Autumn Leaf Salad

Pave of Grilled Salmon | 14.50
With Wilted Samphire & Saffron Butter

Flat Omelette | 12.50
With Smoked Salmon and Scallion

Cold Table | 14.50
Breast of Gressingham Duck, 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