



SUNDAY LUNCH MENU

STARTERS

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

Warm Pumpkin & Sweet Potato Tart | 8.50 (V)
With Dressed Pea Shoot Salad

Timbale of Prawns | 8.50
With Piquant Mayonnaise & Cranberry Toast

Terrine of Pressed Pork Cheek | 8.50
With Damson Chutney

Chicken Liver Parfait | 8.00
Wrapped in Prosciutto, 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 Sirloin of Local Beef | 19.50
Served with Yorkshire Pudding and Herb Jus

Pan Roasted Marinated Bream Fillet | 16.50
Wilted Wild Garlic, Tarragon Butter, Citrus Oil

Grilled Salmon Pave | 19.50
With Spring Asparagus & Sweet Chilli Sauce

Rump of Carved Border Lamb | 18.50
With Plum Tomato Passata

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

Black Forest Cheesecake | 8.50
With Raspberry Coulis & Berry Ice Cream

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

Callestic Farm Sorbets | 6.50
Choice of Gin & Lemon, Green Apple & Cider, Classic Elderflower, Seville Blood Orange

Mackie's Ice Cream | 6.50
Choice of White Chocolate & Raspberry, Madagascar Vanilla Pod, Local Mixed Berries, Clotted Cream & Scottish Tablet

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