



## LUNCH MENU

### Club Dish of The Day | 12.50

Maize-Fed Chicken with Woodland Mushroom Sauce & Butter Clapshot  
18.50 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Fillet of Seared Seabass | 8.50 | 16.50\***  
*With Prawns in a Lemon and Chive Mayonnaise*

**Fricassee of Oyster Mushrooms | 8.50 | 16.50\* (V)**  
*In a Puff Pastry Case with Wilted Wild Garlic*

**Pulled Ham Hock | 8.50 | 16.50\***  
*With Smoked Chilli Jam & Grilled Little Gem Salad*

**Rosettes of Local Smoked Salmon | 12.50 | 22.50\***  
*Watercress & Citrus Oil, Brown Bread and Butter*

**Rich Chicken Liver & Brandy Pate | 7.50 | 14.50\***  
*With Redcurrant Coulis and Crisp Seasonal Pluche*

**Six Lindisfarne Oysters | 18.50**  
*Simply Served on Ice with Lemon, Tabasco,  
Brown Bread & Butter*

**New Club  
Smoked Haddock & Potato Soup | 5.50**

### SIDES

Choice of Sauté or  
Boiled Potatoes or French Fries | 3.00

Fenton Barns Confit Mushroom, Garlic Butter | 3.50  
Roasted Local Baby Carrots with Caraway | 3.50  
Forced Spalding Tender Stem Broccoli | 3.50

Bowl of Dressed Mixed Salad | 3.50

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**  
*Dark Chocolate Bavarois with Honeycomb Ice Cream*

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

Head Chef – S. Nichol

### MAIN COURSES

**Roast Medallion of Beef | 17.50**  
*With Yorkshire Pudding & Red Wine Sauce*

**Navarin of Border Lamb | 15.50**  
*With Crushed Cornish Potato*

**Fillet of Grilled Bream | 15.50**  
*With Prawns and Capers Meuniere Style*

**Whole Tail Scampi | 15.50**  
*With Lemon Salad, Tartare Sauce and French Fries*

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

**Baked Fig, Camembert &  
Cherry Tomato Tart 14.50 (V)**  
*With a Dressed Autumn Leaf Salad*

**Pave of Grilled Hake | 16.50**  
*With Wilted Wild Garlic, Saffron Butter*

**Cold Venison Wellington | 15.50**  
*With a Seasonal Salad, Club Slaw & Potato Salad*

**Flat Omelette | 13.50**  
*With Smoked Salmon and Scallion*

**Plum Tomato and Brie | 14.50 (V)**  
*With Olives and Rocket Salad, Basil Dressing*

**Guinness & Mature Cheddar Rarebit | 6.50**

**Cheese Trolley | 12.50**  
*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