



# LUNCH MENU

## Club Dish of The Day | 12.00

Roast Confit Duck Leg with Sage Stuffing, Potato Terrine & Game Sauce  
18.00 Incl. Large Glass of Club Red or White Wine

### STARTERS

Available as a Main Portion \*

**Roche of Kiln Cured Salmon | 8.50 | 16.50\***  
*With Soft Hens Egg & Dressed Peashoot Salad*

**Serrano Ham & Smoked Duck | 8.50 | 16.50\***  
*With Sweet Melon & Elderflower Sorbet*

**Bocconcini | 8.50 | 16.50\* (V)**  
*With Grilled Artichokes & Sun Blush Tomato Tapenade*

**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,  
Cider and Shallot Vinegar Dressing*

**New Club Cullen Skink | 5.50 (V)**  
*With Cream & Chives*

### SIDES

**Choice of Sauté or Boiled Potatoes or French Fries | 3.00**

**Seasonal Vegetable | 3.50**

**Bowl of Dressed Mixed Salad | 3.50**

### MAIN COURSES

**Roast Braised Maize Fed Chicken | 17.50**  
*With Shaw's Haggis & Crispy Red Roosters*

**Casserole of Lamb Forestiere Style | 15.50**  
*In a Puff Pastry Case*

**Fillet of Black Bream | 15.50**  
*With Vine Tomato and Olive Passata, Pea Shoots*

**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 Goats Cheese and  
Cherry Tomato Tart | 14.50 (V)**  
*With a Dressed Autumn Leaf Salad*

**Chargrilled Seatrout | 15.50**  
*With Saffron Butter, Wilted Baby Spinach, Herb Oil*

**Cold Roast Border Lamb | 15.50**  
*With New Potato Salad & Club Slaw, Winter Leaves*

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

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

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**  
*New Club Panacotta with Butter Shortbread  
& Winter Berry Coulis*

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

**Guinness & Mature Cheddar Rarebit | 6.50**

**Cheese Trolley | 12.50**  
*Local Artisan Cheeses from the Trolley  
served with Grapes, Celery & Chutney*

Head Chef – S. Nichol

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

G.M. Oil Used