



LUNCH MENU

Club Dish of The Day | 12.50

*Casserole of Beef and Root Vegetables with a Light Puff Pastry Case
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

**Roasted Fig, Date &
Lanark Blue Salad | 8.50 | 16.50* (V)**
With House Dressing & Garlic Sippets

**Pave of Grilled
Marinated Sea Trout | 8.50 | 16.50***
With a Crayfish Salad & Crisp Little Gem

Pressed Shin of Beef | 8.50 | 16.50*
*With Club Piccalilli & Toasted Sourdough,
Cumberland Jelly*

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

New Club Roasted Butternut Squash Soup | 5.50 (V)
With Cream and Snipped Chives

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

MAIN COURSES

Roast Loin of Sutherland Venison | 17.50
With Crisp Anna Potato & Rich Red Wine Sauce

Pan Roasted Marinated Salmon | 15.50
With Tender Stem Broccoli and Saffron Butter

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

Chargrilled Seabass Fillet | 16.50
With Baby Potato and Tomato & Red Pepper Passata

Cold Cuts of Honey Roast Ham | 15.50
Club Slaw, New Potato Salad and Dressed Leaves

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
*Hot Whisky and Butterscotch Sponge
with Lucas's Tablet Ice Cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Cheddar & Guinness 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