



LUNCH MENU

Club Dish of The Day | 12.50

New Club Chicken & Oyster Mushroom Fricassee with Pilaff Rice
18.50 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Seatrout and Crayfish Tian | 8.50 | 16.50*
With Herb Jelly & Crisp Pluche

Honeydew Melon | 8.50 | 16.50* (V)
*With Champagne Sorbet, Spring Berries, Baby Mint
and Toasted Nuts*

Ham Hough Terrine | 8.50 | 16.50*
With Apple Compote and Baby Herb 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 Leek and Potato Soup | 5.50 (V)

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 Carved Beef Fillet Tails | 17.50
*With Garlic & Thyme Mushrooms, Yorkshire Pudding,
Red Wine Jus*

Confit Duck Leg | 15.50
With Whisky Sauce and Crispy Roosters

Fillet of Local Lemon Sole | 18.50
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 Goats Cheese and
Cherry Tomato Tart | 14.50 (V)**
With a Dressed Autumn Leaf Salad

Crispy Panko Haddock Fillet | 15.50
With Lemon Salad & Caper Mayonnaise

Cold Sirloin of Beef | 15.50
*With a Seasonal Salad of Winter Leaves,
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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
Warm Apple Pie with Tablet Ice Cream & 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