



LUNCH MENU

Club Dish of The Day | 11.00

New Club Fillet of Beef Stroganoff Style with a Light Puff Pastry Case
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Tian of Hot Smoked Trout | 8.00 | 15.50*
*With a Crayfish Mayonnaise Salad,
Rocket Oil, Sourdough Toast*

Carved Smoked Gressingham Duck | 8.00 | 15.50*
With a Mango and Pineapple Salsa, Dressed Pea Shoot Salad

Bocconcini | 8.00 | 15.50*(V)
*With Kalamata Olives & Sun Blush Tomato Salad,
Dijon Dressing, Garlic Croutons*

Oak Smoked Salmon | 12.50 | 21.50*
Watercress & Citrus Oil, Brown Bread and Butter

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

Six Lindisfarne Oysters | 18.50
*Simply Served on Crushed Ice with Lemon, Tabasco,
Cider and Shallot Vinegar Dressing*

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Hot Toast and Lemon

New Club Traditional Cullen Skink | 5.50
With Cream and Snipped Chives

SIDES

Choice of Sauté or Boiled Potatoes or French Fries | 3.00

Seasonal Vegetable | 3.50

Bowl of Dressed Mixed Salad | 3.50

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.00
*New Club Sticky Toffee Pudding with
Tablet Ice Cream & Butterscotch Sauce*

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

Head Chef – S. Nichol

MAIN COURSES

Roast Breast of Pheasant | 16.50
With Confit Leg, Skirlie Tomato & Fondant Potato

Slow Roasted Leg of Gressingham Duck | 14.50
With Oranges, Figs & Hasselback Potato

Chargrilled Hake Fillet | 14.50
With Lemon and Wilted Baby Spinach

Whole Tail Scampi | 14.50
With Lemon Salad, Tartare Sauce and French Fries

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

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

Fried Fillet of Local Haddock | 14.50
In Crisp Panko with Caper Mayonnaise & Winter Pluche

Flat Omelette | 12.50
With Smoked Salmon and Scallion

Cold Table | 14.50
*Cold Veal & Ham Pie, New Potato Salad,
Club Slaw and Dressed Summer Leaves*

Plum Tomato and Brie | 13.50 (V)
with Olives and Rocket Salad, Basil Dressing

Scotch Woodcock | 6.50

Cheese Trolley | 11.50
*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