



LUNCH MENU

Club Dish of The Day | 11.00

New Club Beef Curry with Pilaff Rice & Chota Naan Bread
18.00 Incl. Large Glass of Club Red or White Wine

STARTERS

Available as a Main Portion *

Crumbled Stilton & Roasted Fid Salad

| 8.00 | 15.50* (V)

With Pesto Dressing, Herb Croutons & Hazelnuts

Tian of Salmon & Prawns | 8.00 | 15.50*

With Crayfish Jelly, Salad de Mache & Chervil Dressing

Medallion of Old Spot Pork Tenderloin

| 8.00 | 15.50*

With Bramley Apple Sauce & Letter Gem Salad

Oak Smoked Salmon | 12.50 | 21.50*

With Watercress and Citrus Oil

and a Side of Brown Bread and Butter

Rich Chicken Liver Pate | 7.50 | 14.50*

With Redcurrant Coulis and Crisp Seasonal Pluche

Morecambe Bay Potted Shrimps | 12.50

Simply Served with Hot Toast and Lemon

New Club Smoked Ham & Lentil Broth | 5.50

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

Glazed Honey Roast Ayrshire Ham | 16.50

With Crisp Chateau Potato & Grilled Figs

Confit Leg of Duck | 14.50

*With Pressed Vegetable Gratin,
Strawberry & Apple Cider Sauce*

Chargrilled Sea Bass Fillet | 14.50

With Lemon Salad, Saffron Butter & Sweet Chili Sauce

Whole Tail Scampi | 14.50

In a Crisp Crust, Tartare Sauce and French Fries

Seared Club Sirloin Steak | 24.50

with Roasted Tomato and Sweet Potato Chips

Vegan Sweet Potato & Marmalade Tart | 14.50 (V)

with Dressed Summer Leaves

Pave of Marinated Cod Fillet | 14.50

With Pickled Beetroot Salad & Sweet Chilli Sauce

Mature Cheddar and Tomato Omelette | 12.50

Cold Table | 13.50

*Carved Roast Leg of Lamb, New Potato Salad,
Club Slaw and Dressed Summer Leave*

Plum Tomato and Brie | 13.50 (V)

with Olives and Rocket Salad, Basil Dressing

DESSERT, SAVOURY OR CHEESE

Sweet of the Day | 7.00

Local Summer Berries with a Roche of Cornish Clotted Cream

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

New Club Cheddar & Guinness Rarebit | 6.50

Cheese Trolley | 11.50

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

Head Chef – S. Nichol

Please ask our Staff for any
Food Allergy Advice

G.M. Oil Used