



LUNCH MENU

Club Dish of The Day | 12.50

*Carved Fillet Mignon with Yorkshire Pudding & Rich Burgundy Sauce
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

**New Club Guineafowl
& Venison "Presse" | 8.50 | 16.50***
With Port Coulis & Cranberry Toast

Goats Cheese Parfait | 8.50 | 16.50* (V)
With Parsley Oil & Lamb's Leaf Salad

Thai Marinaded Seatrout | 8.50 | 16.50*
With Coriander & Lime Crème Fraiche

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 Speckled Lentil
& Spring Vegetable Broth | 5.50**

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
Warm Apple & Sultana Tart with Vanilla Ice Cream

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

Head Chef – S. Nichol

MAIN COURSES

Roast Leg of Border Lamb | 17.50
With Crisp Anna Potato, Rosemary & Garlic Essence

Grilled Local Pave of Bream | 15.50
With Wild Garlic and Garlic 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

Fillet of Fried Local Haddock in Panko | 16.50
With Spring Leaves & Caper Mayonnaise

Cold Veal and Ham Pie | 15.50
With a Seasonal Salad, 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

Guinness & Mature Cheddar Rarebit | 6.50

Cheese Trolley | 12.50
*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