



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Blanquette of Chicken & Woodland Mushrooms with a Puff Pastry Case
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Feta & Plum Tomato Salad | 8.50 | 16.50* (V)
With Marinaded Olives & Dressed Pea Shoot Salad

New Club Prawn Cocktail | 8.50 | 16.50*
With Piquant Mayonnaise & Cranberry Toast

Medallion of Sutherland Venison | 8.50 | 16.50*
With Crispy Potato & Dill Salad

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Warm Toast & Lemon

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 Cream of
Roasted Pumpkin & Butternut Squash Soup | 5.50**
With Crème Fraiche 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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
*New Club Lemon and White Chocolate Pavlova
with Summer Berry Sorbet*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Breast of Lomswood Farm Duck | 17.50
With Gratin Potato & New Season Asparagus

Fried Haddock in Crisp Panko | 15.50
With Lemon Salad and Caper Mayonnaise

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 Salmon Fillet | 16.50
With Buttered Baby Spinach & New Potatoes

Cold Continental Charcuterie | 15.50
With a Dressed Summer Leaf Salad

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

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

Cheddar & Guinness 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