



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Asparagus & Crumbled Stilton Salad | 7.50 (V)
With Crisp Little Gem and Dijon Dressing

Rosette of Local Smoked Salmon | 7.50
With Citrus Oil and Dressed Pea Shoots

New Club Ham Hock Presse | 7.50
With Damson Chutney, Sourdough Toast

Chicken Liver Parfait | 7.50
Wrapped in Prosciutto, Redcurrant and Port Jelly

MAIN COURSES

Served with a Selection of Seasonal Vegetables and Potatoes

Carved Roast Sirloin of Local Beef | 19.50
With Yorkshire Pudding and Claret Jus

Pave of Roasted Seabass | 18.50
With Tarragon & Lemon Butter, Watercress Oil

Stuffed Shoulder of Border Lamb | 18.50
With Shallot & Rosemary Sauce

Cold Veal and Ham Pie | 14.50
With Summer Leaves and New Potato Salad

Baked Camembert and Fig Tart | 16.50 (V)
With Beetroot Julienne and Roccolla Salad

DESSERT, CHEESE OR SAVOURY

Local Strawberries & Brambles | 7.50
With Cornish Clotted Cream

Traditional Claret Jelly | 7.50
With Double Cream

Local Artisan Cheeses | 11.50
With Biscuits and Oatcakes, Celery, Grapes and Chutney

Traditional Luca's Sorbet | 6.50
Choice of Mango, Raspberry, Blood Orange, Green Apple

Traditional Luca's Ice Cream | 6.50
*Choice of Scottish Tablet, Chocolate, Vanilla,
Caramel Biscoff, Raspberry Ripple*

Glazed Welsh Rarebit | 6.50