



## SUNDAY LUNCH MENU

### STARTERS

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

**Warm Tomato and Mozzarella Tart | 8.50 (V)**  
*With Balsamic Glaze*

**Tian of Prawns | 8.50**  
*With Lime Crème Fraiche and Crostini*

**Terrine of Ham Hock | 8.50**  
*And Pickled Carrots with Mustard & Port Wine Coulis*

**Chicken Liver Parfait | 8.00**  
*Wrapped in Prosciutto, Redcurrant & Port Coulis*

**Rosettes of Local Smoked Salmon | 11.50**  
*With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad*

### MAIN COURSES

*Served with a Selection of Seasonal Vegetables & Potatoes*

**Carved Roast Sirloin of Local Beef | 19.50**  
*Served with Yorkshire Pudding and Herb Jus*

**Pan Roasted Marinated Bream Fillet | 16.50**  
*Wilted Wild Garlic, Tarragon Butter, Citrus Oil*

**Paupiette of Lemon Sole | 19.50**  
*And Baby Spinach with a  
Champagne and Broad Bean Velouté*

**Roast Boned and Rolled Lamb Leg | 18.50**  
*With a Red Wine and Herb Gravy*

**Cold Table | 14.50**  
*Chef's Cold Cuts with a  
Dressed Winter Leaf Salad, Club Slaw*

**Baked Camembert and Fig Tart | 16.50 (V)**  
*With a Dressed Rocket Salad*

### PUDDING, SAVOURY OR CHEESE

**Raspberry and White Chocolate Cheesecake | 8.50**  
*With Vanilla Anglaise*

**Local Artisan Cheeses | 12.50**  
*With Biscuits and Oatcakes, Celery, Grapes & Chutney*

**Callestic Farm Sorbets | 6.50**  
*Choice of Gin & Lemon, Green Apple & Cider, Classic Elderflower, Seville Blood Orange*

**Mackie's Ice Cream | 6.50**  
*Choice of White Chocolate & Raspberry, Madagascar Vanilla Pod, Local Mixed Berries, Clotted Cream & Scottish Tablet*

**Glazed Welsh Rarebit | 6.50**

Head Chef – S. Nichol

Served from  
12.30 p.m. – 2.00 p.m.

Please ask our Staff for any Food  
Allergy Advice and Include any  
Allergies/Special Dietary  
Requirements on your order.

G.M. Oil Used