



SUNDAY LUNCH MENU

STARTERS

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

**Crisp Goats Cheese
& Roasted Shallot Arancini | 8.50 (V)**
With Poachers Chutney & Basil Oil

Roche of Hot Cured Salmon | 8.50
With Cranberry Toast, Watercress Oil

Presse of Confit Winer Game & Prunes | 8.50
With a Damson Chutney & Butter Brioche

Chicken Liver Parfait | 8.50
Redcurrant & Port Coulis, Toasted Butter Brioche

Rosettes of Local Smoked Salmon | 12.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Roast Carved Local-Rib Eye of Beef | 19.50
Served with Yorkshire Pudding and Herb Jus

Seared Fillet of Cod | 16.50
With Wilted Spinach and Beetroot Coulis

Pan Fried Salmon Pave | 16.50
With a Broad Bean, Chardonnay and Garden Herb Velouté

Carved Tenderloin of Border Mutton | 18.50
With a Blush Tomato Fondue

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

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

PUDDING, SAVOURY OR CHEESE

New Club Dark Callebaut Chocolate Mousse | 8.50
In a Bitter Chocolate Cup with Cherry Compote

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

Luca's Sorbets | 6.50
Choice of Irn Bru, Dragon Fruit, Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Vanilla, Nutella, Fudge, Pistachio

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