



SUNDAY LUNCH MENU

STARTERS

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

Ribblesdale Goat's Curd | 8.50 (V)
*with Olive & Sun Blush Tomato Tapenade,
Spelt & Sea salt Wafer*

New Club Timbale of Prawns & Crayfish | 8.50
With Dressed Pea Shoots

Rillettes of Pulled Ham Hock | 8.50
With Toasted Sourdough & Cumberland Sauce

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 | 21.50
Served with Yorkshire Pudding and Herb Jus

Grilled Pave of Local Cod | 18.50
With Wilted Seagrass & Beetroot Coulis

Fillet of Marinated Bream | 20.50
With Lime and Thyme Butter, Watercress Dressing

Roast Fillet of Old Spot Pork | 19.50
with Pancetta, Sassy Cider & Woodland Mushroom Sauce

Cold Table | 16.50
*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

Sicilian Lemon Tart | 8.50
with Bery Coulis & Fruits of the Forest Sorbet

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

Luca's Sorbets | 6.50
Choice of Sparkling Prosecco, Pineapple, Fruits of the Forest, Exotic Dragon Fruit

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Fudge, Jaffa, Red Velvet

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