



LUNCH MENU

Club Dish of The Day | 13.50

*Sirloin of Old Spot Pork with Grilled Oyster Mushrooms & Potato Terrine
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Black Pepper & Mushroom Croquettes | 8.50 | 17.50* (V)
With Smoked Chili Jam, Salad de Mache

Morecambe Bay Potted Shrimps | 13.50
Simply Served with Lemon and Hot Toast

New Club Prawn Timbale | 8.50 | 17.50*
With Bloody Mary Sauce, Cranberry & Raisin Toast

Terrine of Pressed Ayrshire Ham Hock in Champagne Jelly | 9.50 | 18.50*
With Quince Jelly

Rosettes of Welch's Smoked Salmon | 12.50 | 23.50*
Watercress & Citrus Oil, Company Bakery Rye Bread

Rich Chicken Liver & Brandy Pate | 9.00 | 17.50*
With Redcurrant Coulis and Company Toasted Fruit Loaf

New Club Minestrone Soup | 6.00 (V)
With Grana Padana

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 | 8.00
*Early Season Local Strawberries,
Luca's Vanilla Ice Cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Breast of Guineafowl | 19.50
With Crushed Peas & Lyonnaise Potato

Fried Fillet of Local Haddock | 18.50
In Crisp Panko with Summer Pluche & Caper Mayonnaise

Whole Tail Scampi | 16.00
With Lemon Salad, Tartare Sauce & French Fries

Seared Minute Steak | 22.00
*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Baked Camembert & Fig Tart | 15.50 (V)
With a Dressed Mizuna & Rocket Salad

Grilled Fillet of Miso Marinated Hake | 18.50
With Crayfish & Thyme Butter, Beetroot Coulis

Cold Carved Sirloin of Old Spot Gloucester Pork | 16.50
With Summer Leaf Salad, Club Slaw, Potato Salad

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

Plum Tomato and Brie | 15.50 (V)
With Olives and Rocket Salad, Basil Dressing

Grilled Cheddar Rarebit | 6.50

Cheese Trolley | 13.50
*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