



LUNCH MENU

Club Dish of The Day | 13.50

*Slowly Braised Daube of Beef with Red Wine Sauce & Butter Mash
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Heritage Tomato & Bocconcini Salad

| 8.50 | 17.50* (V)

With Pesto Dressing & Sourdough Toast

Morecambe Bay Potted Shrimps | 13.50

Simply Served with Lemon and Hot Toast

Gressingham Duck | 8.50 | 17.50*

With a Pomegranate & Orange Salad, Grilled Figs

Six Lindisfarne Oysters | 19.50

With Brown Bread, Chili and Shallot Vinaigrette

Welch's of Newhaven Smoked Mackerel Pate

| 9.50 | 18.50*

With Pittenweem Oatcakes

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

Smoked Ham, Spring Vegetable & Speckled Lentil

Soup | 6.00

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

*Passion Fruit & Lemon Parfait with Dragon Fruit Sorbet,
Berry Coulis*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Breast of Chicken Stuffed with Haggis | 19.50

With Hasselback Potato, Whisky Cream

Pave of Hake | 18.50

*With Classic Romesco Sauce, Buttered Spring Greens,
Watercress Oil*

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

Fried Fillet of Local Haddock in Crisp Panko | 18.50

With Lemon Pluche & Caper Mayonnaise

Cold Carved Gressingham Duck Breast | 16.50

New Potato & Dressed Spring Leaf 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