



## LUNCH MENU

### Club Dish of The Day | 12.50

*New Club Lamb Rogan Josh with Pilau Rice & Grilled Chota Naan  
18.50 Incl. Large Glass of Club Red or White Wine*

### STARTERS

*Available as a Main Portion \**

**Parfait of Goats Cheese | 8.50 | 16.50\* (V)**

*And Piquillo Peppers with Parsley Oil & Cranberry Toast*

**Morecambe Bay Potted Shrimps | 12.50**

*Simply Served with Lemon & Hot Toast*

**Warm Fillet of Grilled Mackerel | 8.50 | 16.50\***

*With New Potato Salad & Dressed Pea Shoots*

**Six Lindisfarne Oysters | 19.50**

*With Brown Bread & Butter, Chili and Shallot Vinaigrette*

**Confit Ayrshire Ham | 8.50 | 16.50\***

*With Prosecco Jelly,  
Bramley Apple Sauce & Popped Crackling*

**Rosettes of Local Smoked Salmon | 12.50 | 22.50\***

*Watercress & Citrus Oil, Brown Bread and Butter*

**Rich Chicken Liver & Brandy Pate | 7.50 | 14.50\***

*With Redcurrant Coulis and Crisp Seasonal Pluche*

**New Club Minestrone Soup | 5.50 (V)**

*With Italian Herbs & Parmesan*

### 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*

### MAIN COURSES

**Roast Fillet Mignon | 17.50**

*With Yorkshire Pudding, Brandy Cream Sauce  
& Hasselback Potato*

**Pan Roasted Fillet of Salmon | 16.50**

*With New Potatoes and Beetroot Coulis*

**Whole Tail Scampi | 15.50**

*With Lemon Salad, Tartare Sauce and French Fries*

**Seared Minute Steak | 20.00**

*With Crisp Parmentier Potato, Portobello Mushroom,  
Grilled Plum Tomato and Parsley Butter*

**Baked Fig, Camembert &  
Cherry Tomato Tart | 14.50 (V)**

*With a Dressed Autumn Leaf Salad*

**Seared Pave of Hake | 16.50**

*With Tender Stem Broccoli, Parsley Oil & Beetroot Coulis*

**Cold Rack of Border Lamb | 15.50**

*Club Slaw, New Potato Salad and Dressed Leaves*

**Flat Omelette | 13.50**

*With Local Smoked Salmon and Chives*

**Plum Tomato and Brie | 14.50 (V)**

*With Olives and Rocket Salad, Basil Dressing*

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**

*Hot Whisky and Butterscotch Sponge with Fudge Ice cream*

**2 Scoops of Ice Cream or Sorbet | 6.50**

**Grilled Cheddar Rarebit | 6.50**

**Cheese Trolley | 12.50**

*Local Artisan Cheeses from the Trolley  
served with Grapes, Celery & Chutney*

Head Chef – S. Nichol

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

G.M. Oil Used