



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Sweet & Sour Chicken with Pilaff Rice
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Warm Cheddar and

Sun Dried Tomato Tart | 8.50 | 16.50* (V)

With Balsamic Dressing and Rocket Salad

Tian of Local Salmon | 8.50 | 16.50*

*With Crayfish and Chive Jelly,
Baby Shoots and Chervil Dressing*

Six Lindisfarne Oysters | 19.50

With Brown Bread, Chili and Shallot Vinaigrette

Mixed Charcuterie | 8.50 | 16.50*

With Mediterranean Vegetables

Rosettes of Local Smoked Salmon | 12.50 | 22.50*

Watercress & Citrus Oil, Brown Bread

Rich Chicken Liver & Brandy Pate | 7.50 | 14.50*

With Redcurrant Coulis and Crisp Seasonal Pluche

New Club Green Lentil Soup | 5.50 (V)

With Herb Sippets

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

Carved Roast Rib Eye | 17.50

With a Yorkshire Pudding and Roast Potatoes

Grilled Marinated Fillet of Bream | 16.50

With Tarragon and Lemon Butter, Tender Stem Broccoli

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*

Pumpkin & Sweet Potato Tart | 14.50 (Vegan)

With a Dressed Mizuna Salad

Crispy Panko Breadcrumbed Haddock | 16.50

With Lemon Salad

Cold Veal and Ham Pie | 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

Strawberry Gateau with Crème Anglaise

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