



## LUNCH MENU

### Club Dish of The Day | 13.50

*New Club Chicken Balti with Braised Rice and Crispy Poppadoms  
19.50 Incl. Large Glass of Club Red or White Wine*

### STARTERS

*Available as a Main Portion \**

**Mediterranean Vegetable Salad | 8.50 | 17.50\* (V)**  
*With Bocconcini and Balsamic Glaze*

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

**Serrano Ham Scrolls | 8.50 | 17.50\***  
*With Arran Dairies White Peach Sorbet*

**Rillettes of Welch's  
Hot Smoked Salmon | 9.50 | 18.50\***  
*With Lime Crème Fraiche, Lemon Oil and Crisp Pluche*

**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)**

### 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 Cumberland Sausages | 15.50**  
*With Creamy Mashed Potatoes and Caramelised Onions*

**Grilled Fillet of Hake | 18.50**  
*With Thyme & Lime Butter, Wilted Samphire*

**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*

**Fillet of Scottish Salmon | 18.50**  
*With Tender Stem Broccoli, Garlic Butter*

**Cold Veal and Ham Pie | 16.50**  
*With Summer Leaf Salad, Club Slaw, Potato Salad*

**Flat Omelette | 13.50**  
*With Mature Cheddar, Tomato and Prosciutto*

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

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 8.00**  
*Individual Lemon Meringue Tart with Red Velvet Ice Cream*

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

**Grilled Welsh Rarebit | 6.50**

**Cheese Trolley | 13.50**  
*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