



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Crumbled Stilton Salad | 8.50 (V)
*With Mediterranean Vegetables and Artichokes,
French Dressing and Garlic Croutons*

Tian of Seatrout Mousse | 8.50
*With a Herb and Crayfish Jelly,
Citrus Oil and Crisp Pluche*

Smoked Ayrshire Ham Hock Rillettes | 8.50
*With Galloway Grain Mustard Mayonnaise
and Company Rye Bread*

Chicken Liver Parfait | 8.50
Redcurrant & Port Coulis, Toasted Butter Brioche

Rosettes of Local Smoked Salmon | 12.50
With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad

MAIN COURSES

Served with a Selection of Seasonal Vegetables & Potatoes

Roast Carved Local-Rib Eye of Beef | 19.50
Served with Yorkshire Pudding and Herb Jus

Pan Fried Cod Supreme | 16.50
With a Champagne and Pea Velouté

Pave of Marinated Seatrout | 16.50
*With Wilted Early Season Local Wild Garlic,
Beetroot Glaze*

Roast Pork Strip Loin | 19.50
With Apple Sauce, Sage and Onion Stuffing

Cold Table | 14.50
*Chef's Cold Cuts with a
Dressed Summer Leaf Salad, Club Slaw*

Baked Camembert and Fig Tart | 16.50 (V)
With a Dressed Rocket Salad

PUDDING, SAVOURY OR CHEESE

Dark Chocolate and Roast Hazelnut Tart | 8.50
With Anglaise and Toffee Ice Cream

Local Artisan Cheeses | 12.50
With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50
Choice of Irrn Bru, Dragon Fruit, Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Vanilla, Nutella, Fudge, Pistachio

Glazed Welsh Rarebit | 6.50

Head Chef – S. Nichol

Served from
12.30 p.m. – 2.00 p.m.

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

G.M. Oil Used