



## SUNDAY LUNCH MENU

### STARTERS

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

**Cashel Blue | 8.50 (V)**  
*With Asparagus, Pea Shoot Salad & House Dressing*

**Roasted Monkfish Wrapped in Pancetta | 8.50**  
*With a Pomegranate Salad*

**Jellied Confit Pork Cheek | 8.50**  
*With Bramley Apple Sauce & Cranberry Toast*

**Chicken Liver Parfait | 8.00**  
*Redcurrant & Port Coulis, Sourdough Toast*

**Rosettes of Local Smoked Salmon | 11.50**  
*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*

**Seared Fillet of Marinated Hake | 16.50**  
*Wilted Spinach, Tarragon Butter, Citrus Oil*

**Pave of Local Salmon | 19.50**  
*With Beetroot Coulis & Tender Stem Broccoli*

**Carved Roast Leg of Border Lamb | 18.50**  
*With a Red Wine and Rosemary Sauce*

**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

**New Club Lemon Panacotta Tart | 8.50**  
*With Mandarin Sorbet*

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

**Luca's Sorbets | 6.50**  
*Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple*

**Luca's Ice Cream | 6.50**  
*Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy 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