



LUNCH MENU

Club Dish of The Day | 13.50

*Confit Leg of Duck a la Orange, Fondant Potatoes and Tender Stem Broccoli
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Butternut Squash,

Caramelised Onion Tart | 8.50 | 17.50* (V)
With a Summer Leaf Salad and Balsamic Glaze

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

Braised Ham Hock Terrine | 8.50 | 17.50*
In Champagne Jelly with Port Coulis & Paprika Crackers

Six Lindisfarne Oysters | 19.50
With Brown Bread, Chili and Shallot Vinaigrette

Hot smoked Salmon Rillettes | 9.50 | 18.50*
With Oatcakes, 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 Garden Pea Soup | 6.00 (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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00

New Club Custard Tart with Chantilly Cream

2 Scoops of Ice Cream or Sorbet | 6.50

MAIN COURSES

Carved Fillet Tails | 19.50

*With Sauteed Spring Greens and Peppercorn sauce,
Roast Potatoes*

Pan Fried Bream Fillet | 18.50

With Buttered Wild Garlic and Beetroot Coulis

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

Marinated Salmon Pave | 18.50

With Roasted Asparagus & Chervil Oil

Cold Carved Rare Roast Rib Eye | 16.50

With Dressed Salad, Coleslaw, Potato Salad

Flat Omelette | 13.50

With Local Smoked Salmon and Chives

Plum Tomato and Brie | 15.50 (V)

With Olives and Rocket Salad, Basil Dressing

Grilled Cheddar 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