



LUNCH MENU

Club Dish of The Day | 13.50

*New Club Beef Bourguignon with Creamy Mashed Potatoes
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Mushroom & Pepper Croquette | 8.50 | 17.50* (V)
With Chili Chutney & Dressed Leaves

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

Delice of Seatrout | 8.50 | 17.50*
With Pickled Cucumber and Toasted Sesame Seeds

Asian Spiced Duck Terrine | 9.50 | 18.50*
With Fig Chutney & Port Coulis

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 Cream of Tomato 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 Guineafowl | 19.50
With Chateau Potatoes and a Lemon Cream Sauce

Fillet of Local Pan Roasted Salmon | 18.50
With Chorizo Relish & Watercress Oil

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

Grilled Fillet of Seabream | 18.50
With Roasted Asparagus & Thyme Butter

Cold Carved Rare Roast Beef Rib-Eye | 16.50
With Summer Leaf Salad, Club Slaw, 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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00
*New Club Lemon Tart
with Strawberries and Crème Anglaise*

2 Scoops of Ice Cream or Sorbet | 6.50

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