



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Venison Bourguignon with a Light Puff Pastry Case
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Vegetable Haggis Spring Roll | 8.50 | 16.50* (V)

With Cracked Pepper Mayonnaise & Pea Shoots

Morecambe Bay Potted Shrimps | 12.50

Simply Served with Lemon and Hot Toast

Salmon, Lemon Ceme Fraiche

& Potato Terrine | 8.50 | 16.50*

With Watercress Oil & Fire Crackers

Six Lindisfarne Oysters | 19.50

With Brown Bread, Chili and Shallot Vinaigrette

Pheasant & Partridge Presse | 8.50 | 16.50*

With Poachers Pickle

Rosettes of Local Smoked Salmon | 12.50 | 22.50*

Watercress & Citrus Oil, Brown Bread

Rich Chicken Liver & Brandy Pate | 7.50 | 14.50*

With Redcurrant Coulis and Crisp Seasonal Pluche

New Club Green Pea & Smoked Ham Soup | 5.50

with Crisp 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 | 7.50

Warm Apple Crumble Pie with Vanilla & Brandy Custard

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Fillet Mignon | 17.50

With Yorkshire Pudding & Chateau Potato, Whisky Cream

Grilled Fillet of Local Haddock | 16.50

With Classic Mornay Sauce, Split with Chervil Dressing

Seared Minute Steak | 20.00

*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Pumpkin & Sweet Potato Tart | 14.50 (Vegan)

With a Dressed Mizuna Salad

Seared Pave of Seatrout | 16.50

With Sautéed Green Beans & Sweet Chilli Sauce

Cold Breast of Turkey with Stuffing | 15.50

Club Slaw, New Potato Salad and Dressed Leaves

Flat Omelette | 13.50

With Local Smoked Salmon and Chives

Plum Tomato and Brie | 14.50 (V)

With Olives and Rocket Salad, Basil Dressing

Grilled Cheddar Rarebit | 6.50

Cheese Trolley | 12.50

*Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney*

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

G.M. Oil Used