



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50

Served with Garden Herbs

Heritage Tomato and Bocconcini Salad | 8.50 (V)

*With Dressed Pea Shoots & Balsamic Glaze,
Garlic Croutons*

Roche of

Hot Cured Welch's Salmon | 8.50

With Artisan Wafers, Watercress Oil

Braised Beef Shin Arancini | 8.50

With Chili Jam and Rocket Salad

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 | 21.50

Served with Yorkshire Pudding and Herb Jus

Pan Fried Seabass | 18.50

With Roasted Asparagus & Toasted Almonds

Pave of Marinated Hake | 20.50

With Lime and Thyme Butter, Beetroot Coulis

Carved Boneless Quail | 19.50

With a Pistachio and Apricot Stuffing

Cold Table | 16.50

*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

Lemon Meringue Tart | 8.50

With Vanilla Ice Cream and Berry Coulis

Local Artisan Cheeses | 12.50

With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50

Choice of Sparkling Prosecco, Pineapple, Fruits of the Forest, Exotic Dragon Fruit

Luca's Ice Cream | 6.50

Choice of Classic Vanilla, Fudge, Jaffa, Red Velvet

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