



LUNCH MENU

Club Dish of The Day | 12.50

*Breast of Maize Fed Chicken with Crisp Anna Potato & Black Pudding Bon-Bons
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Fricassee of Oyster Mushrooms | 8.50 | 16.50* (V)
With Chardonnay Cream Sauce in a Puff Pastry Case

Morecambe Bay Potted Shrimps | 12.50
With Lemon & Hot Toast

Tian of Trout | 8.50 | 16.50*
With Crayfish and Chive Jelly, Watercress Dressing

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

**Pressed Terrine of
Pheasant & Partridge | 8.50 | 16.50***
With Garden Herbs & 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 Cream of Lentil Soup | 5.50 (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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 7.50
*Hot Chocolate Fondant with
Fudge Ice Cream & Berry Coulis*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Carved Fillet Mignon | 17.50
With a Whisky Velouté, Butter Champ & Skirlie Tomato

Fillet of Marinated Cod | 16.50
With Garlic & Herb Butter, Baby Spinach

Whole Tail Scampi | 15.50
With Lemon Salad, Tartare Sauce and French Fries

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 Tender Stem Broccoli & Sweet Chilli Sauce

Cold Veal and Ham Pie | 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