



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Grilled Roulade of Goat's Cheese | 8.50 (V)
With Apple & Tomato Chutney, Baby Shoots

Wood Pigeon & Bramble Salad | 8.50
With Roasted Figs & Little Gem, Rocket Dressing

Clam & Mussel Cocktail | 8.50
With Marie-rose Sauce & Sourdough Toast

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

Paupiette of Sole | 21.50
With Baby Spinach, Thai Broth

Pave of Pan Roasted Salmon | 20.50
With Lime & Thyme Butter, Beetroot Dressing

Roast Carved Saddle of Venison | 21.50
With a Leek & Port Wine Sauce

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

Cherry Pie | 8.50
With Vanilla Ice Cream

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