



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50

Served with Garden Herbs

Asparagus & Stilton Salad | 8.50 (V)

With Balsamic Glaze & Garlic Croutons

Fillet of Smoked Peppered Mackerel | 8.50

With Black Garlic Aioli

Terrine of Ayrshire Ham Hock | 8.50

With Champagne Jelly, Paprika & Olive Oil Crackers

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 | 19.50

Served with Yorkshire Pudding and Herb Jus

Seared Fillet of Grilled Salmon | 16.50

With Lemon & Thyme Butter

Paupiette of Cornish Sole | 16.50

With Baby Spinach & Crayfish, Beetroot Coulis

Carved Rump of Border Lamb | 18.50

With a Brandy & Mushroom Cream

Cold Table | 14.50

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

Tiramisu Parfait | 8.50

With White Peach Sorbet & Winter Berry Coulis

Local Artisan Cheeses | 12.50

With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50

Choice of Irn Bru, Dragon Fruit, Prosecco, Pineapple

Luca's Ice Cream | 6.50

Choice of Vanilla, Nutella, Fudge, Pistachio

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