Tuesday 17th November 2026

LUNCH MENU

Club Dish of The Day | 13.50
Breast of Pheasant with Confit Leg , Gratin Potato, & Whisky Cream
19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Roche of Goat's Curd | 8.50 | 17.50*(V)
With Watercress Oil, Toasted Focaccia & Balsamic Glaze

Morecambe Bay Potted Shrimps | 13.50
Simply Served with Lemon and Hot Toast

Pulled Confit Pig's Cheek
in Champagne Jelly | 8.50 | 17.50*
With Cranberry Toast & Port Coulis

Roasted Pave of Seatrout | 8.50 | 17.50*
With Pomegranate Salad, Citrus Oil & Dressed Pea Shoots

Rosettes of Welch's Smoked Salmon | 12.50 | 23.50*
Watercress & Citrus Oil, Company Bakery Rye Bread

Rich Chicken Liver & Brandy Pate | 9.00 | 17.50*
With Redcurrant Coulis & Company Toasted Fruit Loaf

Roasted Butternut Squash,
Chilli and Coconut Soup | 6.00 (V)
with Croutons

SIDES

Choice of Sauté or
Boiled Potatoes or French Fries | 3.50

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

MAIN COURSES

Slow Braised Ox-Cheek Roulade | 19.50
With Baby Rainbow Carrots
& Roast Potatoes, Madeira Sauce

Grilled Marinaded Bream Fillet | 19.50
with a Pea, Broad Bean and Garden Herb Velouté

Whole Tail Scampi | 16.00
With Lemon Salad, Tartare Sauce & French Fries

Seared Minute Steak | 23.50
With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato & Parsley Butter

Baked Pumpkin & Sweet Potato Tart | 16.50 (V)
With Sunflower Seeds, Autumn Leaf Salad

Pan Roasted Marinaded Salmon Pave | 19.50
With Buttered Curly Leaf Kale & Beetroot Coulis

Cold Plate of Mixed Charcuterie | 17.50
With Club Slaw and New Potato Salad

Flat Omelette | 13.50
With Ham & Mature Cheddar

Plum Tomato and Brie | 15.50 (V)
With Olives and Rocket Salad, Basil Dressing

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00
Cinnamon Toffee & Apple Sponge
with Tablet Ice Cream & Crème Anglaise

Butterscotch or Chocolate Sauce | 1.50

2 Scoops of Ice Cream or Sorbet | 6.50

Canape Epicure | 6.50

Cheese Trolley | 13.50
Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney

Head Chef – S. Nichol

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