



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

Tian of Salmon | 8.50

With Crayfish Jelly, Pickled Watermelon, Chervil Oil

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 Cod | 16.50

With Pickled Beetroot, Watercress Oil

Pan Roasted Black Bream | 16.50

With Garlic Butter & Roasted Asparagus

Confit Leg of Duck | 18.50

With Grilled Figs & Oranges, Sherry Sauce

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

Dark & White Chocolate Parfait | 8.50

With Nutella Ice Cream, 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