



LUNCH MENU

Club Dish of The Day | 13.50

*New Club Shepherds Pie with Buttered Peas
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Asparagus & Stilton Tart | 8.50 | 17.50* (V)
With Balsamic Glaze and Rocket Salad

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

Mixed Charcuterie | 8.50 | 17.50*
With Cornichons, Bocconcini and House Chutney

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

Salmon Three Ways | 9.50 | 18.50*
With Beetroot Coulis and Grilled Lemon

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 and Company Toasted Fruit Loaf

New Club Tomato and Vegetable Soup | 6.00

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

MAIN COURSES

Roast Sirloin of Pork | 19.50
With Roast Potatoes and Apple Sauce

Fillet of Grilled Salmon | 18.50
*With Classic Romesco Sauce,
Buttered Spring Greens, Watercress Oil*

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

Seared Minute Steak | 22.00
*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Baked Camembert & Fig Tart | 15.50 (V)
With a Dressed Mizuna & Rocket Salad

Marinated Bream Fillet | 18.50
With Roasted Asparagus, Beetroot Coulis & Chervil Oil

Cold Whole Roast Boneless Stuffed Quail | 16.50
New Potato & Dressed Spring Leaf Salad

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00
Chocolate and Caramel Fondant with Vanilla Ice Cream

2 Scoops of Ice Cream or Sorbet | 6.50

Grilled Cheddar Rarebit | 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