



SUNDAY LUNCH MENU

STARTERS

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

Timbale of Asparagus Mousse | 8.50 (V)
With Herb Jelly & Beetroot Salad, Watercress Oil

Welch's of Newhaven Mackerel Pate | 8.50
With Company Sourdough Toast, Chervil Oil

Confit Pork Jowl in Champagne Jelly | 8.50
With 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

Grilled Fillet of Local Plaice | 16.50
With Thyme & Lemon Butter

Pave of Marinated Bream | 16.50
With Wilted Early Season Local Wild Garlic

Roast Carved Rump of Border Lamb | 19.50
With Woodland 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

Warm Pear & Frangipane Tart | 8.50
With Arran Dairy Vanilla Ice Cream

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