



LUNCH MENU

Club Dish of The Day | 13.50

*Grilled Cumberland Sausages with Butter Mash, Onion Gravy
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Vegetable Samosa | 8.50 | 17.50* (V)

With a Dressed Pea Shoot Salad & Moroccan Humus

Morecambe Bay Potted Shrimps | 13.50

Simply Served with Lemon and Hot Toast

Welch of Newhaven Gravavlax | 9.00 | 17.50*

With Mustard Mayonnaise

Six Lindisfarne Oysters | 19.50

With Brown Bread, Chili and Shallot Vinaigrette

Terrine of Game and Prunes | 9.00 | 17.50*

With Poachers Pickle & Pittenween Oatcakes

Rosettes of Local Smoked Salmon | 12.50 | 23.50*

Watercress & Citrus Oil, Brown Bread

Rich Chicken Liver & Brandy Pate | 8.00 | 15.50*

With Redcurrant Coulis and Crisp Seasonal Pluche

New Club Leek & Kale Soup | 6.00 (V)

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00

*Passion Fruit Bavarois with Winter Berry Coulis
& Blood Orange Sorbet*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Carved Fillet Mignon | 19.50

With Yorkshire Pudding and Pressed Potato

Pan Fried Seabass Pave | 18.50

With Cavolo Nero, Thyme & Lemon Butter, 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*

Camembert & Fig Tart | 15.50 (Vegan)

With a Dressed Mizuna Salad

Pave of Hake | 21.50

*With Broad Bean and Garden Herb Velouté,
Split with Chervil Oil*

Cold Carved Rare Roast Rib of Beef | 16.50

Club Slaw, New Potato Salad, Dressed 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

Grilled Cheddar Rarebit | 6.50

Cheese Trolley | 13.50

*Local Artisan Cheeses from the Trolley
served with Grapes, Celery & Chutney*

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

G.M. Oil Used