Wednesday 25th November 2026

LUNCH MENU

Club Dish of The Day | 13.50
Confit Leg of Gressingham Duck with Duck Fat Potato, Port & Leek Sauce
19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Goat's Cheese &
Grilled Pepper Salad | 8.50 | 17.50*(V)
With Crisp Little Gem & Garlic Croutons

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

Asian Spiced Game Terrine | 8.50 | 17.50*
With a Peach & Sea Buckthorn Puree

Timbale of Prawns & Crayfish | 8.50 | 17.50*
With Bloody Mary Dressing,
Company Sourdough Toast & Shoots

Six Native Oysters on Crushed Ice | 19.50
With Lemon, company Rye Bread & Migmonette Dressing

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

New Club Cream of
Carrot & Coriander Soup | 6.00 (V)
With Sippets

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

Supreme of Guineafowl | 19.50
With a Winter Berry Jus, Hasselback Potato

Pave of Seatrout | 19.50
with Sun Blush Tomato & Basil Butter, Parsley Oil

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

Marinaded Bream Fillet | 19.50
With Lemon & Brown Shrimps,
Beetroot Glaze, Baby Spinach

Cold Honey Roast Ayrshire Ham | 17.50
With Club Slaw and New Potato Salad
& Dressed Winter Leaf Salad

Flat Omelette | 13.50
With Woodland Mushroom & Stilton

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

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00
Warm Normandy Apple Tart
with a Roche of Tablet Ice Cream

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