



LUNCH MENU

Club Dish of The Day | 13.50

New Club Sauté of Beef Stroganoff in a Light Puff Pastry Case
19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Whipped Ribblesdale

Goat's Curd | 8.50 | 17.50*(V)

with a Sun blush Tomato Tapenade, Salad de Mache

Morecambe Bay Potted Shrimps | 13.50

Simply Served with Lemon and Hot Toast

Presse of Highland Game & Prunes | 8.50 | 17.50*

with Hood's Hot Honey & Scotch Bonnet Relish

Timbale of Prawns & Crayfish | 8.50 | 16.50*

with Marie-rose Sauce, Sea Spelt Crackers

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 Roasted Pumpkin & Lentil Soup | 6.00 (V)

With Garlic Croutons

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

Breast of Chicken with Shaws Haggis | 19.50

Crispy Red Roosters, Whisky Cream

Pave of Marinated Seabream | 19.50

With Buttered Marsh Grass, Tarragon Butter

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 and Parsley Butter*

Baked Camembert & Fig Tart | 16.50 (V)

With a Dressed Mizuna & Rocket Salad

Fillet of Grilled Cod | 18.50

with Charred Asparagus & Watercress Dressing

Cold Roast Pork Tenderloin | 17.50

*With Bramley Apple Sauce, Dressed Summer Leaf Salad,
Club Slaw, Potato Salad*

Flat Omelette | 13.50

With Mature Cheddar & Spring Onion

Plum Tomato and Brie | 15.50 (V)

With Olives and Rocket Salad, Basil Dressing

PUDDING, SAVOURY OR CHEESE

Pudding of the Day | 8.00

New Club Lemon & Lime Tart

with Fruits of The Forest Sorbet, Vanilla Sauce

2 Scoops of Ice Cream or Sorbet | 6.50

Grilled Welsh 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