



## SUNDAY LUNCH MENU

### STARTERS

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

**Roasted Artichoke &  
Mediterranean Vegetable Salad | 8.50 (V)**  
*With Ribblesdale Cheese and Humus*

**Mackerel Rilette | 8.50**  
*With Oatcakes, Lemon Dressing and Crisp Pluche*

**Chargrilled Pigeon Breast | 8.50**  
*With Port Coulis and Raspberry Salad*

**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*

**Fillet of Pan Rosted Local Cod Fillet | 16.50**  
*With Thyme and Lemon Butter*

**Pave of Grilled Seatrout | 16.50**  
*With Wilted Foraged Wild Garlic,  
Beetroot Coulis*

**Roast Boneless Quail | 19.50**  
*With a Sage and Onion Stuffing, Port & Leek Sauce*

**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

**New Club Crème Brulee Tart | 8.50**  
*With Toffee 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