



LUNCH MENU

Club Dish of The Day | 13.50

*New Club Venison Bourguignon & Winter Vegetable Pie with Butter Mash
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

**Whipped Goats Cheese &
Sun Blush Tomato Parfait | 8.50 (V)**
With Olive Oil and Paprika Crackers

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

New Club

Pressed Duck & Venison Farmhouse Terrine | 8.50

Six Lindisfarne Oysters | 19.50
With Brown Bread, Chili and Shallot Vinaigrette

Fillet of Smoked Peppered Mackerel | 9.00 | 17.50*
With Black Garlic Aioli, Pea Shoot Salad

**Rosettes of
Welch's 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 Cullen Skink | 6.00
With Cream & Chives

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
*New Club Panna Cotta with Broken Meringue
& White Peach Sorbet*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Rack & Rump of Border Lamb | 19.50
With Hasselback Potato, Vine Tomato Passata

Pan Roasted Marinated Hake Fillet | 18.50
*With Wilted Spinach, Thyme and Lemon Butter,
Brown Shrimps*

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 and Fig Tart | 15.50 (Vegan)
With a Dressed Mizuna Salad

Fillet of Fried Haddock | 18.50
With Dressed Winter Leaves and Lemon Salad

Cold Breast of Duck | 16.50
With 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