



LUNCH MENU

Club Dish of The Day | 13.50

New Club Beef Curry with Sticky Jasmine Rice, Crisp Poppadoms

19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Classic Nicoise Salad | 8.50 | 17.50*(V)

With Feta Cheese, House Dressing & Crisp Little Gem Salad

Morecambe Bay Potted Shrimps | 13.50

Simply Served with Lemon and Hot Toast

Pressed New Season Game Terrine | 8.50 | 17.50*

With Company Fruit Toast, Quince Jelly

New Club Smoked Salmon

& Haddock Fishcakes | 8.50 | 17.50*

With Caper Mayonnaise, Rocket Salad

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

Provençale Vegetable & Pasta Soup | 6.00 (V)

With Garden Herbs

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

Roast Stuffed Shoulder of Border Lamb | 19.50

With Rosemary Anna Potato, Claret Sauce

Pave of Marinated Hake | 19.50

*With Roasted Fire Pepper Coulis,
Sundried Tomato & Basil 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 & Parsley Butter*

Baked Camembert & Fig Tart | 16.50 (V)

With a Dressed Mizuna & Rocket Salad

Delice of Grilled Marinated Salmon | 19.50

With Wilted Baby Spinach, Watercress Oil

Cold Carved Oak Smoked Duck Breast | 17.50

*With Dressed Summer Leaf Salad,
Club Slaw, Potato Salad*

Flat Omelette | 13.50

With Mushroom & Bacon

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 Hot Sticky Toffee Pudding
with Luca's Vanilla Ice Cream*

Butterscotch or Chocolate Sauce | 1.50

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