



LUNCH MENU

Club Dish of The Day | 12.50

*Grilled Barnsley Chop with Garlic Butter, Sweet Potato Fries
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Chargrilled

Mediterranean Vegetables | 8.50 | 16.50* (V)
With Mozzarella & Basil Salad, Pesto Dressing

Morecambe Bay Potted Shrimps | 12.50
Simply Served with Lemon & Hot Toast

Rillettes of

Smoked Peppered Mackerel | 8.50 | 16.50*
With a Radish & Fennel Salad

Six Lindisfarne Oysters | 19.50

With Brown Bread & Butter, Chili and Shallot Vinaigrette

Chicken and Apricot Terrine | 8.50 | 16.50*
With Green Pistachio Salad, Dressed Pea Shoots

Rosettes of Local Smoked Salmon | 12.50 | 22.50*
Watercress & Citrus Oil, Brown Bread and Butter

Rich Chicken Liver & Brandy Pate | 7.50 | 14.50*
With Redcurrant Coulis and Crisp Seasonal Pluche

New Club Garden Pea & Mint Soup | 5.50 (V)
With Crème Fraiche & Croutons

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 | 7.50
*Local Berries with Summer Berry Coulis
& Vanilla Ice Cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Confit Leg of Duck | 17.50
With Red Cabbage & Crispy Red Roosters

Pan Roasted Fillet of Salmon | 16.50
With New Potatoes and Beetroot Coulis

Whole Tail Scampi | 15.50
With Lemon Salad, Tartare Sauce and French Fries

Seared Minute Steak | 20.00
*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

**Baked Fig, Camembert &
Cherry Tomato Tart | 14.50 (V)**
With a Dressed Autumn Leaf Salad

Seared Pave of Hake | 16.50
With Tender Stem Broccoli, Parsley Oil & Beetroot Coulis

Cold Rack of Border Lamb, Apple Sauce | 15.50
Club Slaw, New Potato Salad and Dressed Leaves

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

Plum Tomato and Brie | 14.50 (V)
With Olives and Rocket Salad, Basil Dressing

Grilled Stilton Croute | 6.50

Cheese Trolley | 12.50
*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