Wednesday 4th November 2026

LUNCH MENU

Club Dish of The Day | 13.50
New Club Individual Steak & Autumn Vegetable Pie
19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

Mushroom Fricassee | 8.50 | 17.50*(V)
Served on Toasted Brioche

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

Pressed Confit
Chicken and Tarragon Terrine | 8.50 | 17.50*
With Port Coulis and Raisin Crackers

Salmon, Lemon and Potato Terrine | 8.50 | 17.50*
With Baby Leaf Sold, Lemon Dressing

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

New Club Mushroom and Stilton Soup | 6.00 (V)

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 Pheasant Breast and Leg | 19.50
With a Clementine Sauce and Braised Red Cabbage

Seared Fillet of Bream | 19.50
With Sweet Chili Sauce, Sun Blush Tomato 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 Pumpkin & Sweet Potato Tart | 16.50 (V)
With Sunflower Seeds, Autumn Leaf Salad

Pave of Marinaded Cod Fillet | 19.50
With Wilted Baby Spinach, Beetroot Coulis

Cold Carved Whole Roast Chicken | 17.50
With a Dressed Autumn Leaf Salad, Club Slaw, Potato Salad

Flat Omelette | 13.50
With Bacon and Cheese

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 Drizzle Cake
With Vanilla Ice Cream and Berry Coulis

Butterscotch or Chocolate Sauce | 1.50

2 Scoops of Ice Cream or Sorbet | 6.50

Grilled Blue Cheese
& Pickled Walnut Savoury | 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