



LUNCH MENU

Club Dish of The Day | 13.50

Casserole of Sutherland Venison with Butter Mash

19.50 Incl. Large Glass of Club Red or White Wine

STARTERS

*Available as a Main Portion **

**Crisp Black Pepper &
Woodland Mushroom Croquettes | 8.50 | 17.50*(V)**
With Poachers Pickle & Pea Shoot Salad

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

Rillette of Smoked Pepper Mackerel | 8.50 | 17.50*
With Fennel & Radish Salad, Chervil Dressing

Roche of Grouse & Partridge | 8.50 | 17.50*
With Company Raisin Toast & Port Coulis

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

Cream of Autumn Vegetable Soup | 6.00 (V)
With Crisp Sippets

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

Carved Fillet of Local Beef | 19.50
With Leek & Port Sauce, Yorkshire Pudding

Fried Fillet of Local Haddock in Panko | 19.50
With Caper & Shallot Mayonnaise, Seasonal Pluche

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 Sun Dried Tomato & Basil Butter

Cold Continental Charcuterie | 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 Coconut Panacotta
with Passion Fruit & Macaron*

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