



## SUNDAY LUNCH MENU

### STARTERS

**New Club Soup of the Season | 5.50**

*Served with Garden Herbs*

**Warm Beetroot Tagine Tart | 8.50 (V)**

*With Dressed Winter Leaf Salad & Balsamic Glaze*

**Roche of Hot Cured Salmon | 8.50**

*With Cranberry Toast, Watercress Oil*

**Terrine of Pressed Pheasant & Partridge | 8.50**

*With a Damson Chutney & Butter Brioche*

**Chicken Liver Parfait | 8.50**

*Redcurrant & Port Coulis, Toasted Butter Brioche*

**Rosettes of Local Smoked Salmon | 12.50**

*With Beetroot Glaze, Soft Hens Egg & Frisee Radish Salad*

### MAIN COURSES

*Served with a Selection of Seasonal Vegetables & Potatoes*

**Roast Carved Local-Rib Eye of Beef | 19.50**

*Served with Yorkshire Pudding and Herb Jus*

**Seared Fillet of Cod | 16.50**

*With a Ginger & Shitake Mushroom Broth*

**Grilled Marinated Pave of Seatrout | 16.50**

*With Tender Stem Broccoli and Garlic Butter*

**Saddle of Sutherland Venison | 18.50**

*With Skirlie Tomtato & Port Sauce*

**Cold Table | 14.50**

*Chef's Cold Cuts with a  
Dressed Summer Leaf Salad, Club Slaw*

**Baked Camembert and Fig Tart | 16.50 (V)**

*With a Dressed Rocket Salad*

### PUDDING, SAVOURY OR CHEESE

**Hot Sticky Toffee Pudding | 8.50**

*With Toffee Sauce & Vanilla Ice Cream*

**Local Artisan Cheeses | 12.50**

*With Biscuits and Oatcakes, Celery, Grapes & Chutney*

**Luca's Sorbets | 6.50**

*Choice of Mango, Raspberry, Blood Orange or Green Apple*

**Luca's Ice Cream | 6.50**

*Choice of Scottish Tablet, Chocolate, Vanilla, Caramel Biscoff or Raspberry Ripple*

**Glazed Welsh Rarebit | 6.50**

Head Chef – S. Nichol

Served from  
12.30 p.m. – 2.00 p.m.

**Please ask our Staff for any Food  
Allergy Advice and Include any  
Allergies/Special Dietary  
Requirements on your order.**

G.M. Oil Used