



SUNDAY LUNCH MENU

STARTERS

New Club Soup of the Season | 5.50
Served with Garden Herbs

Asparagus & Stilton Salad | 8.50 (V)
With Garlic Sippets & Pesto Dressing

Beetroot Cured Seatrout | 8.50
With a Peashoot Salad & Chervil Dressing

Terrine of Pressed Pheasant & Partridge | 8.50
With a Cranberry and Orange Compote

Chicken Liver Parfait | 8.00
Redcurrant & Port Coulis, Toasted Butter Brioche

Rosettes of Local Smoked Salmon | 11.50
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 Marinated Local Hake | 16.50
With Buttered Spinach

Grilled Marinated Pave of Seatrout | 16.50
With Tender Stem Broccoli and Garlic Butter

Carved Roast Lothian Chicken | 18.50
With Festive Trimmings & Roast Gravy

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

Dark Chocolate Salted Caramel Torte | 8.50
With Vanilla Sauce & Nutella Ice Cream

Local Artisan Cheeses | 12.50
With Biscuits and Oatcakes, Celery, Grapes & Chutney

Luca's Sorbets | 6.50
Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy Pistachio

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