



LUNCH MENU

Club Dish of The Day | 12.50

*New Club Chicken Jalfrezi with Pilaf Rice
18.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion**

Asparagus & Stilton Salad | 8.50 | 16.50* (V)
With French Dressing & Toasted Nuts

Morecambe Bay Potted Shrimps | 12.50
With Lemon & Hot Toast

Quenelle of Smoked Salmon | 8.50 | 16.50*
With Pickled Beetroot, Miniature Oatcakes

Six Lindisfarne Oysters | 19.50
With Brown Bread, Chili and Shallot Vinaigrette

Wild Game Terrine | 8.50 | 16.50*
With Prunes and Pancetta

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

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

New Club Courgette and Mushroom Soup | 5.50 (V)

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
*New Club Salted Caramel Chocolate Fondant
with Tablet Ice cream*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Duck Breast | 17.50
With Braised Red Cabbage, Pomme Anna & Cherry Jus

Fillet of Marinated Hake | 16.50
With Garlic & Herb Butter, Baby Spinach

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*

Pumpkin & Sweet Potato Tart | 14.50 (Vegan)
With a Dressed Mizuna Salad

Roast Sea Trout Fillet | 16.50
With Wilted Samphire and Tarragon Butter

Cold Veal and Ham Pie | 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 Cheddar Rarebit | 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