



## LUNCH MENU

### Club Dish of The Day | 12.50

*New Club Chicken Jalfrezi with Pilau Rice & Grilled Naan Bread  
18.50 Incl. Large Glass of Club Red or White Wine*

### STARTERS

*Available as a Main Portion \**

#### Cashel Blue &

**Woodland Mushroom Arancini | 8.50 | 16.50\* (V)**  
*With a Dressed Pea Shoot Salad*

#### Rilletto of

**Smoked Peppered Mackerel | 8.50 | 16.50\***  
*With Radish & Fennel Salad*

#### Ayrshire Ham Hock &

**Champagne Jelly Presse | 8.50 | 16.50\***  
*With Bramley Apple Sauce, Popped Crackling*

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

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

**New Club French Onion Soup | 5.50 (V)**  
*With Parmesan Toast*

### 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*

### MAIN COURSES

**Roast Carved Sirloin of Old Spot Pork | 17.50**  
*With Popped Crackling & Bramley Apple Sauce*

**Roast Marinated Salmon | 15.50**  
*With Roasted Baby Carrots & Saffron Butter*

**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*

**Baked Fig, Camembert &  
Cherry Tomato Tart | 14.50 (V)**  
*With a Dressed Autumn Leaf Salad*

**Seared Pave of Hake | 16.50**  
*With Roasted Asparagus, Parsley Oil & Beetroot Coulis*

**Cold Roast Sirloin of Beef | 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*

### PUDDING, SAVOURY OR CHEESE

**Pudding of the Day | 7.50**  
*Steamed Jam Sponge Pudding with Custard*

**2 Scoops of Ice Cream or Sorbet | 6.50**

**Grilled Stilton Croute | 6.50**

**Cheese Trolley | 12.50**  
*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