



LUNCH MENU

Club Dish of The Day | 13.50

*Grilled Cumberland Sausages with Butter Mash, Onion Gravy
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Bocconcini and

Heritage Tomato Salad | 8.50 | 17.50* (V)

With Dressed Lambs Leaf Salad & Balsamic Glaze

Morecambe Bay Potted Shrimps | 13.50

Simply Served with Lemon and Hot Toast

Smoked Gressingham Duck Breast | 8.50 | 17.50*

With Fig Salad & Quince Jelly

New Club Crayfish Cocktail | 9.50 | 18.50*

With Company Sourdough Toast

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 and Company Toasted Fruit Loaf

New Club Lentil Soup | 6.00 (V)

With Sippets

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 | 8.00

*White Chocolate and Raspberry Cheesecake
With Local Berry Salad*

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Carved Fillet Mignon | 19.50

With Yorkshire Pudding & Chasseur Sauce

Grilled Fillet of Local Haddock | 18.50

In Crisp Panko with Lemon Salad & Caper Mayonnaise

Whole Tail Scampi | 16.00

With Lemon Salad, Tartare Sauce & French Fries

Seared Minute Steak | 22.00

*With Crisp Parmentier Potato, Portobello Mushroom,
Grilled Plum Tomato and Parsley Butter*

Baked Camembert & Fig Tart | 15.50 (V)

With a Dressed Mizuna & Rocket Salad

Fillet of Scottish Salmon | 18.50

With Tender Stem Broccoli, Garlic Butter

Cold Veal and Ham Pie | 16.50

With Summer Leaf Salad, Club Slaw, Potato Salad

Flat Omelette | 13.50

With Mature Cheddar, Tomato and Prosciutto

Plum Tomato and Brie | 15.50 (V)

With Olives and Rocket Salad, Basil Dressing

Grilled Welsh Rarebit | 6.50

Cheese Trolley | 13.50

*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