



SUNDAY LUNCH MENU

STARTERS

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

Roasted Mediterranean Vegetable Tart | 8.50 (V)
With a Dressed Pea Shoot Salad

Tian of Salmon & Trout | 8.50
With Crayfish and Chervil Jelly, Watercress Dressing

Pressed Chicken & Chorizo Terrine | 8.50
With Chorizo Relish & Salad de Mache

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

Fillet of Pan Roasted Marinated Seabass | 16.50
With Thyme and Lemon Butter

Pave of Grilled Halibut | 20.50
With Crushed Peas and Citrus Oil

Roast Breast of Guineafowl | 19.50
Stuffed with Apricots. Lemon and Garlic 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

New Club Warm Apple Tart | 8.50
With Luca's Vanilla Ice Cream

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

Luca's Sorbets | 6.50
Choice of Sparkling Prosecco, Pineapple, Fruits of the Forest, Exotic Dragon Fruit

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Fudge, Jaffa, Red Velvet

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