Sunday 15th November 2026

SUNDAY LUNCH MENU

STARTERS

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

Grilled Roulade of Goat's Cheese | 8.50 (V)
With Onion Chutney & Watercress Oil

Confit Ayrshire Pig's Cheek in Prosecco Jelly | 8.50
With Bramley Apple Sauce & Dressed Pea Shoots

Trout, Lemon & Cornish Potato Parfait | 8.50
With Beetroot Coulis & Watercress Oil

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 | 21.50
Served with Yorkshire Pudding and Herb Jus

Pan Roasted Cod Fillet | 21.50
With San Marzano Tomato
& Olive Passata Split with Chervil Oil

Pave of Pan Roasted Bream | 20.50
With Brown Shrimp & Lime Butter

Breast of Guineafowl | 21.50
With a Whisky & Woodland Mushroom Cream

Cold Table | 16.50
Chef's Cold Cuts with a
Dressed Summer Leaf Salad, Club Slaw

Baked Pumpkin & Sweet Potato Tart | 16.50 (V)
With an Autumn Leaf Salad

PUDDING, SAVOURY OR CHEESE

Hot Black Cherry & Kirsch Fondant | 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