



SUNDAY LUNCH MENU

STARTERS

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

Parfait of Goats Cheese | 8.50 (V)
*And Piquillo Peppers with
Piccalilli & Dressed Mizuna Salad*

Timbale of Prawns & Crayfish | 8.50
With Lime and Coriander Dressing, Pea Shoot Salad

Pressed Confit Pigs Cheek | 8.50
In Champagne Jelly with Bramley Apple Sauce

Chicken Liver Parfait | 8.00
Redcurrant & Port Coulis, Sourdough Toast

Rosettes of Local Smoked Salmon | 11.50
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

Seared Fillet of Marinaded Hake | 16.50
Wilted Spinach, Tarragon Butter, Citrus Oil

Pave of Local Salmon | 16.50
With Tender Stem Broccoli & Sweet Chili Sauce

Breast of Guinea Fowl | 18.50
With Shaw's Haggis & Classic Coq au Vin 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

White Chocolate and Raspberry Meringue | 8.50
With Summer Berry Ice Cream & Raspberry Coulis

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

Luca's Sorbets | 6.50
Choice of Classic Irn Bru, Exotic Dragon Fruit, Sparkling Prosecco, Pineapple

Luca's Ice Cream | 6.50
Choice of Classic Vanilla, Rich Nutella & Hazelnut, Scottish Fudge & Toffee, Creamy Pistachio

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