



LUNCH MENU

Club Dish of The Day | 13.50

*Lamb & Vegetable Stew with Fondant Potatoes
19.50 Incl. Large Glass of Club Red or White Wine*

STARTERS

*Available as a Main Portion **

Grilled Goats Cheese | 8.50 | 17.50* (V)
With Balsamic Glaze and House Salad

Morecambe Bay Potted Shrimps | 13.50
Simply Served with Lemon and Hot Toast

Smoked Ayrshire Ham Rilette | 8.50 | 17.50*
With Galloway Mustard Mayonnaise, Crisp Pluche

Six Lindisfarne Oysters | 19.50
With Brown Bread, Chili and Shallot Vinaigrette

Tian of Seatrout Mousse | 9.50 | 18.50*
With Crayfish Jelly, Lemon Oil, Crisp Pluche

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 Ham & Lentil Soup | 6.00
With Croutons and Snipped Chives

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
Fruiti de Bosco Tart with Crème Anglaise

2 Scoops of Ice Cream or Sorbet | 6.50

Head Chef – S. Nichol

MAIN COURSES

Roast Boneless Quail | 19.50
With Apricot Stuffing, Gratin Potato & Roast Asparagus

Crispy Panko Crumbed Haddock Fillet | 18.50
With a Lemon Salad

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

Marinated Bream Fillet | 18.50
Baby Potatoes, Beetroot Coulis & Chervil Oil

Cold Carved Pork Loin | 16.50
With Apple Sauce, New Potato & Dressed Spring Leaf Salad

Flat Omelette | 13.50
With Local Smoked Salmon and Chives

Plum Tomato and Brie | 15.50 (V)
With Olives and Rocket Salad, Basil Dressing

Grilled Cheddar 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