



Lunch Menu

SUNDAY LUNCH – 22nd MARCH 2020

New Club Soup of the Season Served with Crusty Country-Style Bread	£4.75
Rosette of Gravavlax with Baby Shoot Salad, Chervil Oil	£5.75
Duck, Game & Pistachio Terrine with Sloe Gin, Brioche & Damson Coulis	£5.75
Terrine of Mediterranean Vegetables with Rocket Dressing	£5.75
Rich Chicken Liver Pate with Redcurrant Coulis, Toasted Brioche	£6.00



Breast of Guinea Fowl, Black Pudding, Granny Smith Coulis	£12.50
Grilled Fillet of Salmon, Sweet Chilli Sauce	£11.75
Medallion of Local Beef, Yorkshire Pudding and Herb Jus	£13.50
Cold Honey Roast Ham, Club Slaw, Dressed Autumn Leaf Salad	£10.00
Oven Baked Wexford Cheddar and Tomato Tart, Crisp Pluche	£10.00

(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)



Strawberry and Champagne Cheesecake, Raspberry Coulis	£5.50
Traditional Claret Jelly with Double Cream	£5.50
Local Cheeses with Biscuits & Club Tomato & Apple Chutney	£5.50
Selection of Ice Cream and Sorbets	£4.50
Innes Gunn & Stilton Rarebit	£4.50

Served from: - 12.30 p.m. – 2.00 p.m.

*(Please ask our Staff for any Food Allergy Advice)
G.M. Oil used*

S. Nichol – Head Chef