



Lunch Menu

Tuesday 15th September 2020

Starters – (or *Main as Priced)

£

Marbled Game Terrine, Port Coulis & Toasted Butter Brioche	5.25 / *7.00
Smoked Pepper Mackerel Pate, Lime and Chive Crème Fraiche	5.25 / *7.00
Wensleydale and Cranberry with Asparagus & Dressed Mizuna Salad	5.25 / *7.00
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.25 / *10.50
Rich Chicken Liver Pate, Redcurrant Coulis, Crips Seasonal Pluche	5.25 / *7.00
Baxter's Original Potted Shrimps with Hot Toast & Lemon	7.50
New Club Leek and Potato Soup	4.00

£5.50 Club Dish of The Day or £11.50 Including Large Glass House Red/White Wine
Grilled Cumberland Sausages with Fried Onions and Red Wine Sauce

Main Courses

£

Roast Stuffed Quail with Classic Chasseur Sauce	7.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	9.00
Seared Club Rib Eye Steak with Roasted Tomato, Hand Cut Chips	14.50
Salmon, Cod and Parsley Fishcakes with Smoked Chilli Jam	7.00

Light Main Courses

£

Pan Roasted Fillet of Local Salmon with Caper & Prawn Butter	7.00
Flat Asparagus & Parmesan Omelette	7.00
Poached Pumpkin Tortellini with Garlic & Pesto Cream	7.00
Cold Veal and Ham Pie, Dressed Leaves & New Potato Salad	5.50
Plum Tomato & Brie Plate with Olives and Rocket Salad, Basil Dressing	7.00

<u>Potatoes: - -</u>	Sauté	Boiled	French Fries	2.00
<u>Vegetables: -</u>	Glazed Honey & Thyme Carrots:		Crisp Baby Corn	2.00
	Bowl Mixed Salad			3.50

Pudding or Savoury

£

Strawberry and Vanilla Cheesecake, Berry Sorbet	4.00
Various Flavoured Ice Creams and Sorbets	4.00
Grilled Welsh Rarebit	4.00

Cheese and Biscuits

£

(Plated Selection of Three, Served with Grapes and Celery) From	
Arran Cheddar, Strathdon Blue & Brie Or Stilton	5.00

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