



Lunch Menu

Wednesday 7th October 2020

Starters – (or *Main as Priced)

	£
Duck and Pistachio Terrine, Apple Coulis	5.25 / *7.00
Herring Rollmops, Herb Dressing and Salad Pluche	5.25 / *7.00
Asparagus and Stilton Salad with Toasted Walnuts	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, Crisp Seasonal Pluche	5.25 / *7.00
Half Dozen Lindisfarne Oysters Simply Served on Crushed Ice with Lemon	9.00
Baxter's Original Potted Shrimps with Hot Toast & Lemon	7.50
Cream of Parsnip Soup	4.00

£5.50 Club Dish of The Day or £11.50 Including Large Glass House Red/White Wine
Beef Stroganoff with Pilaff Rice

Main Courses

	£
Black Pudding Stuffed Corn Fed Chicken, Peppercorn 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
Seabass with Buttered Kale and Lemon Dressing	7.00

Light Main Courses

	£
Pan Roasted Fillet of Local Salmon with Beurre Blanc	7.00
Smoked Salmon, Chive and Bacon Omelette	7.00
Wexford Cheddar and Cherry Tomato Tart	7.00
Gala Pie, Coleslaw Dressed Leaves & New Potato Salad	5.50
Plum Tomato Plate with Olives and Rocket Salad, Basil Dressing	7.00

<u>Potatoes: - -</u>	Sauté	Boiled	French Fries	2.00
<u>Vegetables: -</u>	Broccoli	Green Beans		2.00
	Bowl Mixed Salad			3.50

Pudding or Savoury

	£
Lemon Tart, Strawberry and Rhubarb Sorbet	4.00
2 Scoops of Over Langshaws Artisan Ice Cream or Sorbet	4.00
Glazed 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