



Lunch Menu

SUNDAY LUNCH – 15th NOVEMBER 2020

New Club Soup of The Day with Garden Herbs	£4.00
Pheasant Cock-a-Leekie Terrine, Damson Jelly, Salad De Mache	£5.75
Rosette of Salmon, Quails Egg Salad, Watercress Dressing	£5.75
Crumbled Stilton with Dried Cranberries & Baby Shoots, Dijon Vinaigrette	£5.75
Chicken Liver & Brandy Parfait, wrapped in Serrano Ham with Port Coulis	£5.50



Carved Rump of Border Lamb with Rosemary and Red Wine Jus	£12.50
Pan Fried Halibut, Lemon and Chive Butter	£12.50
Seared Medallion of Local Beef, Yorkshire Pudding and Herb Jus	£14.50
Chef's Cold Table, Crisp Salad of Dressed Late Summer Leaves	£11.00
Crispy Bacon and Chive Omelette	£9.00
Baked Wexford Cheddar Tart, Vine Tomato Salad	£10.00

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



Late Blacketyside Farm Strawberries, Vanilla Ice Cream	£5.50
Traditional Claret Jelly with Double Cream	£5.50
Local Cheeses with Biscuits with Club Tomato & Apple Chutney	£6.00
Selection of Ice Cream and Sorbets	£4.50
Cheddar and Guinness 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