



# Lunch Menu

From Monday 16<sup>th</sup> November 2020

## Starters – (or \*Main as Priced)

£

Pheasant Cock-a-Leekie Terrine, Port coulis & butter Brioche	5.95 / *8.50
Thai Fish Cake with Sweet Chilli Sauce and A Rosette of Gravadlax	5.95 / *8.50
Pressed Mediterranean Vegetables, Watercress Oil, Sourdough Wafer	5.95 / *8.50
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.95 / *11.95
Half Dozen Lidisfarne Oysters, Simply Served on Crushed Ice with Lemon	11.50
Baxter's Original Potted Shrimps with Hot Toast & Lemon	8.50
New Club Soup of the Season with Crusty Bread	4.50

## £5.50 Club Dish of The Day

**New Club Beef and Winter Vegetable Pie, Sweet Potato Fries**

## Main Courses

£

Confit Chicken Leg, Truffle Pressed Potato, Claret Sauce	8.50
Pan Fried Halibut, Lemon and Herb Butter, Grilled Little Gem	7.95
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	10.00
Seared Club Rib Eye Steak with Roasted Tomato, Hand Cut Chips	16.95
Fried Fillet of Local Haddock, Tartare Sauce & Lemon Salad	7.95

## Light Main Courses

£

Flat Serrano Ham & Grana Padana Omelette	7.50
Wexford Cheddar Tart with Crisp Seasonal Salad	8.50
Cold Rare Roast Beef, Dressed Winter Leaf 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>	New Club Vegetables of the Season			2.50
	Bowl Mixed Salad			3.50

## Pudding or Savoury

£

Drambuie Parfait with Strawberry Salad, Winter Berry Coulis	5.50
2 Scoops of Over Langshaws Artisan Ice Cream or Sorbet	4.95
Club Guinness and Cheddar Rarebit	4.95

## Cheese and Biscuits

£

(Plated Selection of Three, Served with Grapes and Celery, From)	
Arran Cheddar, Strathdon Blue & Brie Or Stilton	6.50

Served From 12.30 p.m. – 2.30 p.m. *(Please ask our Staff for any Food Allergy Advice)*

S. Nichol – Head Chef

G.M. Oil used