



Lunch Menu

Thursday 25th November 2021

Starters – (or *Main as Priced)

	£
Asparagus & Crème Fraiche Parfait with Grilled Fig Salad, Herb Toast	5.95 / *8.50
Crab with Avocado, Rice, Vine Tomato Salsa & Lambs Lettuce	5.95 / *8.50
New Club Chicken and Chorizo Terrine, Port and Orange Jelly	5.95/ *8.50
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.95/*11.95
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	5.50 / *7.50
Half Dozen Native Oysters, Crushed Ice with Lemon, Brown Bread and Butter	12.50
Baxter's Original Potted Shrimps with Hot Toast & Lemon	8.50
New Club Speckled Lentil & Winter Vegetable Broth	4.50

£5.50 Club Dish of The Day or £11.50 including Large Glass House Red/White Wine

New Club Beef Curry Rogan Josh, Chota Naan & Wild Rice

Main Courses

	£
Roast Carved Leg of Old Spot Pork, Pancetta & Baby Onion Sauce	8.50
Grilled Venison Sausages with Roasted Root Vegetables	8.50
Delice of Grilled Bream with Club Piccalilli, Parsley Butter	8.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	10.00
Seared Club Rib Eye Steak with Roasted Tomato, Sweet Potato Chips	16.95

Light Main Courses

	£
Pave of Local Salmon, Smoked Chilli Jam & Grilled Little Gem	8.50
Flat Mature Cheddar & Prosciutto Omelette	7.50
Baked Sweet Potato & Red Onion Marmalade Tart, Rocket Salad	8.50
Cold Roast Rib of Beef, Dressed Autumn Leaf Salad	7.95
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	8.50

<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

	£
Strawberry and Prosecco Bavarois, Winter Berry Sorbet	5.50
2 Scoops of Traditional Luca's Ice Cream	5.50
2 Scoops Traditional Luca's Sorbet	5.00
Stilton Croute	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. – 2.00 p.m. (Please ask our Staff for any Food Allergy Advice)

S. Nichol – Head Chef

G.M. Oil used