



Lunch Menu

Friday 14th January 2022

Starters – (or *Main as Priced)

	£
Red Onion and Spinach Quiche, Tomato Chutney, House Salad	5.95 / *10.50
Ham Hock Terrine in a Mustard Seed and Parsley Jelly	5.95 / *10.50
Poached Salmon Mousse, Ciabatta Crostini, Radish Salad	5.95 / *10.50
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.95 / *12.95
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	5.50 / *8.50
Half Dozen Native Oysters, Crushed Ice, Lemon, Brown Bread and Butter	12.50
Leek and Potato Soup	5.00

£7.00 Club Dish of The Day or £13.00 including Large Glass House Red/White Wine

Turkey Chasseur with Fragrant Braised Rice

Main Courses

	£
Wild Boar Sausages, Clapshot, Onion Gravy	9.50
Honey and Mustard Glazed Gammon, Gratin Potatoes	9.00
Crispy Breadcrumbed Haddock, Seasonal Pluche, Lemon	9.00
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	11.50
Seared Club Rib Eye Steak with Roasted Tomato, Sweet Potato Chips	18.95

Light Main Courses

	£
Grilled Marinaded Salmon, Pickled Fennel & Onions, Watercress Oil	9.50
Smoked Salmon and Scallion Omelette	7.50
Baked Mature Cheddar & Chutney Tart, Rocket Salad	8.50
Gala Pie, Dressed Autumn Leaf Salad, Potato Salad	8.95
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	9.50

<u>Potatoes:</u>	Sauté	Boiled	French Fries	2.50
<u>Vegetables: -</u>	New Club Vegetables of the Season			2.50
	Bowl Mixed Salad			3.50

Pudding or Savoury

	£
Raspberry Crème Brulee	5.50
2 Scoops of Traditional Luca's Ice Cream	5.50
2 Scoops Traditional Luca's Sorbet	5.00
Glazed Welsh Rarebit	5.50

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