



Lunch Menu

SUNDAY LUNCH – 20th SEPTEMBER 2020

New Club Soup of The Day with Garden Herbs	£4.00
Pressed Confit Ham Hough & Parsley, Damson Jelly, Salad de Mache	£5.75
Crisp Blanchbait with Cayenne Salt and Lemon Salad	£5.75
Roasted Red Pepper & Courgette Terrine, Hummous & Watercress Oil	£5.75
Chicken Liver & Brandy Parfait, wrapped in Serrano Ham with Port Coulis	£5.50



Stuffed Shoulder of Border Lamb, Rosemary & Red Wine Sauce	£11.50
Pave of Grilled Bream, Mango and Chilli Salsa	£10.50
Roast Rib Eye of Local Beef, Yorkshire Pudding and Herb Jus	£12.00
Chef's Cold Table, Crisp Salad of Dressed Late Summer Leaves	£9.00
Flat Smoked Salmon and Chive Omelette	£9.00
Baked Wexford Cheddar Tart, Vine Tomato Salad	£9.00

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



Chocolate and Cherry Gateau with Berry Coulis & Ice Cream	£5.00
Traditional Claret Jelly with Double Cream	£5.00
Local Cheeses with Biscuits & Club Tomato & Apple Chutney	£5.00
Selection of Ice Cream and Sorbets	£4.00
Innis Gunn & Stilton Rarebit	£4.00

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