



Lunch Menu

Thursday 23rd June 2022

Starters – (or *Main as Priced)

	£
Pearls of Mozzarella with French Bean & Heritage Tomato Salad	6.50/*10.50
Marbled Game Terrine with Toasted Brioche & Port Wine Coulis	6.50/*10.50
Pressed Salmon and Trout with Beetroot Glaze & Pittenweem Oatcakes	6.50/*10.50
Rosette of Smoked Salmon, Watercress and Citrus Oil with Capers	8.95/*12.95
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	6.50/*10.50
Baxter's Original Potted Shrimps with Hot Toast and Lemon	10.50
Chilled Vichyssoise Soup with Cream and Chives	5.00

£8.00 Club Dish of The Day or £14.00 including Large Glass House Red/White Wine

New Club Chicken Curry with Pilaff Rice & Chota Naan

Main Courses

	£
Breast of Guinea Fowl with Haggis & Whisky Cream Sauce	10.50
New Club Pork & Mushroom Pie with Crispy Red Roosters	10.00
Seared Marinaded Seabass Fillet with Beetroot Glaze and Citrus Oil	10.00
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	12.50
Seared Club Rib-Eye Steak with Roasted Tomato, Sweet Potato Chips	21.50

Light Main Courses

	£
Grilled Pave of Local Salmon with Sweet Chilli Sauce & Pea Shoots	10.50
Smoked Salmon & Prawn Omelette Served Flat	8.50
Baked Goat's Cheese, Basil and Tomato Tart, Dressed Mizuna Pluche	9.50
Cold Breast of Corn Fed Chicken, Dressed Leaves	10.50
Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing	10.50

<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

	£
Carrot Cake with Luca's Tablet Ice Cream, Berry Sauce	6.00
2 Scoops of Traditional Luca's Ice Cream	6.00
2 Scoops Traditional Luca's Sorbet	6.00
Grilled Stilton Croute	6.00

Cheese and Biscuits

	£
(Plated Selection of Three, Served with Grapes and Celery, From)	
Arran Cheddar, Strathdon Blue & Brie Or Stilton	7.50

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