



Lunch Menu

SUNDAY LUNCH – 31st JULY 2022

New Club Soup of the Season with Garden Herbs	£5.00
Summer Asparagus and Stilton Salad with Pea Shoots & Dijon Vinaigrette	£6.50
Rilette of Smoked Pepper Mackerel with Pea Shoot Salad & Watercress Oil	£6.50
Pressed Bacon and Confit Guineafowl Terrine with Port and Cumberland Sauce	£6.50
Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant and Port Coulis	£6.50



Carved Roast Rib of Local Beef, Yorkshire Pudding and Burgundy Jus	£16.50
Seared Pave of Scottish Salmon with Mache & Watercress Oil	£15.50
Roast Carved Rump of Border Lamb with Whisky and Mushroom Cream	£15.50
Cold Mowbray Veal & Ham Pie, Dressed Mixed Leaves, New Potato Salad	£13.50
Goats Cheese and Beetroot Chutney Tart with Salad de Mache, Watercress Oil	£12.50

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



Summer Berry Pudding with Cornish Clotted Cream	£6.50
Traditional Claret Jelly with Double Cream	£6.50
Local Artisan Cheeses with Biscuits & Oatcakes, Celery & Grapes	£6.50
Selection of Ice Cream and Sorbets	£5.50
Glazed Welsh Rarebit	£5.50

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