



# Lunch Menu

## SUNDAY LUNCH – 15<sup>th</sup> MAY 2022

<b>New Club Soup of the Season with Garden Herbs</b>	<b>£5.00</b>
<b>Asparagus and Stilton Salad with Pea Shoots &amp; Dijon Vinaigrette</b>	<b>£6.50</b>
<b>Mackerel Rilette with Herb Oil and Crunchy Wafers</b>	<b>£6.50</b>
<b>Terrine of Pressed Confit Game with Apricots &amp; Cumberland Sauce</b>	<b>£6.50</b>
<b>Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant and Port Coulis</b>	<b>£6.50</b>



<b>Carved Roast Rib of Local Beef, Yorkshire Pudding and Herb Jus</b>	<b>£16.50</b>
<b>Marinated Pave of Hake with Chive and Citrus Butter</b>	<b>£14.50</b>
<b>Roast Carved Highland Venison with Rich Red Wine Sauce</b>	<b>£15.50</b>
<b>Cold Carved Ayrshire Ham with Spring Leaves &amp; New Potato Salad</b>	<b>£13.50</b>
<b>Warm Pumpkin and Cashew Nut Tart with Salad De Mache</b>	<b>£12.50</b>

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



<b>Strawberry and Pol Roger Bavarois with a Chocolate Pencil</b>	<b>£6.50</b>
<b>Traditional Claret Jelly with Double Cream</b>	<b>£6.50</b>
<b>Local Artisan Cheeses with Biscuits &amp; Oatcakes, Celery &amp; Grapes</b>	<b>£6.50</b>
<b>Selection of Ice Cream and Sorbets</b>	<b>£5.50</b>
<b>Glazed Welsh Rarebit</b>	<b>£5.50</b>

*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**