



Lunch Menu

Friday 13th May 2022

Starters – (or *Main as Priced)

	£
Asparagus Salad with toasted Hazelnuts, Radish, and Garden Peas	6.50/*10.50
Marbled Game Terrine with Port Coulis and a Crisp Pluche	6.50/*10.50
Smoked Peppered Mackerel Rilette, Lemon and Herb Oil, Toast	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
Provençale Vegetable Soup	5.00

£8.00 Club Dish of The Day or £14.00 including Large Glass House Red/White Wine
Beef and Mushroom Pie with Fondant Potato

Main Courses

	£
Carved Venison Saddle with Anna Potatoes and Madeira Jus	10.50
Confit Guinea Fowl Leg with Stornoway White Pudding	10.00
Pan Fried Hake with Buttered Spinach and Lemon Emulsion	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

	£
Crispy Breaded Haddock with Lemon and Salad	10.50
Flat Chorizo and Red Onion Omelette	8.50
Sweet Potato and Red Onion Tart, Balsamic Glaze	9.50
Cold Slices of Rare Roast Beef, Coleslaw, Dressed Leaves, Croutons	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

	£
Lemon Meringue Pie, Berry Coulis and Vanilla Ice Cream	6.00
2 Scoops of Traditional Luca's Ice Cream	6.00
2 Scoops Traditional Luca's Sorbet	6.00
Sardines Portuguese	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