



Lunch Menu

SUNDAY LUNCH – 19th JUNE 2022

New Club Soup of the Season with Garden Herbs	£5.00
Summer Asparagus and Roquefort Salad with Pea Shoots & Dijon Vinaigrette	£6.50
Salmon and Monkfish Terrine with Pea Shoot Salad & Watercress Oil	£6.50
Pressed Bacon and Guinea Fowl Terrine with Port and Cumberland Sauce	£6.50
Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant and Port Coulis	£6.50
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<b>Carved Roast Rib of Local Beef, Yorkshire Pudding and Herb Jus</b>	<b>£16.50</b>
<b>Marinated Fillet of Seabass with Chive &amp; Citrus Butter</b>	<b>£14.50</b>
<b>Roast Carved Leg of Border Lamb with a Rich Red Wine Sauce</b>	<b>£15.50</b>
<b>Vale of Mowbray Gala Pie with Spring Leaves &amp; New Potato Salad</b>	<b>£13.50</b>
<b>Warm Brie and Beetroot Chutney Tart with Salad de Mache</b>	<b>£12.50</b>
<b>(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)</b>	

<b>Drambuie Parfait with Toffee Sauce &amp; Berry Coulis</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**