



Lunch Menu

Friday 29th July 2022

Starters – (or *Main as Priced)

	£
Pearls of Mozzarella with French Bean Salad & Pesto Vinaigrette	6.50/*10.50
Pressé of Chicken & Asparagus with Port & Redcurrant Coulis, Grilled Figs	6.50/*10.50
Rillettes of Hot Cured Salmon with Beetroot Coulis & Sourdough Toast	6.50/*10.50
Rosette of Smoked Salmon, Watercress and Citrus Oil with Capers	10.50/*15.00
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
Cream of Carrot & Coriander with Crisp Herb Sippets	5.00

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

Old Spot Pork & Mushroom Pie with Crispy Red Rooster Potatoes

Main Courses

	£
Glazed Honey Roast Ayrshire Ham with Apricots & Sherry Sauce	10.50
Maize Fed Chicken with Black Pudding & Apple Bon Bon, Whisky Cream	10.00
Fried Fillet of Local Haddock with Tartare Sauce & Lemon Salad	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

	£
Medallion of Marinated Roasted Salmon with Provençale Vegetables	10.50
Flat Smoked Bacon, Mushroom & Mature Cheddar Omelette	8.50
Baked Goat's Cheese, Basil, and Tomato Tart, Dressed Mizuna Pluche	9.50
Cold Roast Leg of Lamb, New Potato Salad, and Dressed Summer 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

	£
New Club Lemon Meringue Pie with Mango Sorbet	6.00
2 Scoops of Traditional Luca's Ice Cream	6.00
2 Scoops Traditional Luca's Sorbet	6.00
Club 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