



THE  
**ROYAL SCOTS CLUB**  
**Lunch**

Monday – Saturday | 12 noon – 2pm

Starters

<b>SOUP OF THE DAY</b> freshly made	<b>CLASSIC PRAWN COCKTAIL</b> <b>MARIE ROSE</b>	<b>MUSHROOM, BLACK PUDDING &amp; SMOKED BACON STACK</b> with a cherry tomato sauce (V)
<b>SCOTTISH SMOKED SALMON</b> with caper berries & lemon aioli	<b>AVOCADO, SUN BLUSHED TOMATO &amp; PINE NUT SALAD</b> (V)	<b>WRAPPED CHICKEN LIVER PARFAIT</b> with spiced fruit chutney & toast

Mains

<b>ROAST LEG OF BORDER LAMB</b> with a pomegranate, red currant & rosemary tart	<b>GRILLED FILLET OF SEABASS</b> served on a chorizo & bean stew	<b>GRILLED LEMON CHICKEN</b> with mushrooms & tomatoes
<b>GOATS CHEESE, BUTTERNUT SQUASH, MUSHROOM &amp; CRANBERRY WELLINGTON</b> (V)	<b>BEER BATTERED HADDOCK</b> with chunky chips, garden peas & tartare sauce	<b>SLOW COOKED RUMP OF VEAL MARENGO</b> on a basil & butter tagliatelle

Afters

<b>CHOCOLATE BROWNIE</b> with berry compote	<b>SALTED CARAMEL &amp; CHOCOLATE TART</b>	<b>STICKY TOFFEE PUDDING</b> with vanilla ice cream
<b>GRAHAM'S DAIRY ICE CREAM</b> 3 scoops! Ask your server for flavours		<b>CHEESE &amp; BISCUITS</b> with celery & grapes
<b>TEA &amp; COFFEE</b>		

Nuts may be present in some products and to the best of our knowledge, we use no GM soya.

Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.

Diners are respectfully requested to turn their mobile phones OFF when in the Dining room. A charge of 2% will be added to all credit card payment. Debit cards do not incur a charge.

[www.royalscotsclub.com](http://www.royalscotsclub.com)

**Wednesday, 10 January 2018**