

CLUB LOUNGE

12:00pm - 3:00pm / 6:00pm - 9:00pm

WHILST YOU CHOOSE

BREAD GF on request ✓ Balsamic vinegar, olive oil & butter	5.00
POOLE BAY OYSTER GF Shallot vinegar & tabasco sauce	5.00 Each
OLIVES GF ✓ Mixed pitted Vinci olives	4.50

TO START

SEASONAL SOUP GF & ✓ on request	9.00
CHEESE SOUFFLÉ ✓ ADD SALMON & CAVIAR FOR 4.50 Double baked coastal cheddar soufflé, shallots & rocket salad	12.00
SHELLFISH COCKTAIL GF on request Atlantic prawns, Crayfish, Crevette & Marie Rose sauce	12.50
CHICKEN LIVER PARFAIT GF on request Toasted brioche, gooseberry & coriander chutney, passionfruit gel	11.00
CRUNCHY FRIED PANKO PRAWNS Fresh mango salsa & sweet chilli sauce	13.50
SALMON FISHCAKE Samphire, Choron sauce	9.00
SMOKED SALMON GF Smoked salmon cannelloni, soft boiled quail egg, caviar, lemon gel, crispy capers	14.00

FROM THE GARDEN

CAESAR SALAD ADD CHICKEN FOR 4.50 GF on request ✓ Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, Caesar dressing	9.50/14.50
MOROCCAN STYLE SALAD GF ✓ ADD CHICKEN FOR 4.50 Feta cheese, hummus, sun-dried tomatoes, red onion, chickpeas, carrots, sumac, pomegranate	11.50/16.50
PEA & COURGETTE RISOTTO GF ✓ on request Herb crème fraîche, roasted pine nuts	18.50
CAPRESE SALAD ✓ GF Buffalo mozzarella, heirloom tomato, balsamic & basil oil, sourdough crouton	16.50

CLUB EGGS available 12:00pm – 3:00pm

Free range poached eggs on a toasted English muffin with hollandaise:

BENEDICT with Dorset ham, GF on request	10.50
FLORENTINE with spinach, GF on request ✓	10.50
ROYALE with Loch Fyne smoked salmon, GF on request	11.50

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink
A discretionary service charge of 10% will be added to the total bill

FROM THE LAND

10oz SIRLOIN STEAK GF Hand cut chips, Cherry tomatoes, blue cheese sauce	35.00
8oz FILLET STEAK GF Hand cut chips, Cherry tomatoes, blue cheese sauce	40.00
CHICKEN BHUNA Popadom, mini nan, fragrant rice, pakora, mango chutney	30.00
WALTER ROSE & SON BEEF BURGER GF on request Truffled cheddar cheese, burger sauce, pickled onions, tomato, lettuce, fried ADD BACON FOR 2.00	18.50
GRILLED HALLOUMI BURGER GF on request Baby gem lettuce, chilli and tomato jam, fries	16.00

FROM THE WATERS

SEAFOOD MIXED GRILL GF Monk fish, cod, crevettes, scallop, catch of the day, creamed spinach, fries	34.00
MONKFISH CURRY GF Pan-Asian Keralan Monkfish curry, fragrant rice, coconut yogurt	32.00
SMOKED SALMON LINGUINE White wine, crème fraîche, spinach, crispy capers	27.00
SALMON FISHCAKES Samphire, Choron sauce	18.00
FISH & CHIPS GF Beer battered haddock, hand cut chips, crushed peas, tartare sauce	18.50
MOULES MARINIÈRE GF on request Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries	15.50/27.00
CATCH OF THE DAY GF Simply cooked, mixed greens, seaweed butter sauce, new potatoes	MARKET PRICE
LOBSTER GF Thermidor or garlic butter, fries & salad	HALF: 32 WHOLE:64

LUNCH available 12:00pm-3:00pm

CAPTAINS CLUB CIABATTA GF on request Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps	16.50
SHELLFISH MARIE ROSE CIABATTA GF on request Prawns, Crayfish, Marie rose sauce, gem lettuce, tomato, crisps	16.50
STUFFED HALLOUMI PANCAKE ✓ Halloumi, mushroom & béchamel stuffed pancake, Fries	15.50
FLAT CUP MUSHROOM CIABATTA ✓ GF on request Mushrooms, brie, gem lettuce, crisps	14.00
AVOCADO & SMOKED SALMON BAGEL GF on request Smashed avocado, oak smoked salmon, crème fraîche, rocket, crisps	15.50

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