

DESSERT

12noon – 2.30pm, 6:00pm – 9:00pm

| | |
|---|-------|
| BROWN SUGAR PAVLOVA <i>Chestnut cream, mulled wine poached pear</i> | 11.00 |
| CHOCOLATE & CHERRY FRANGIPANE TART <i>Clotted cream ice cream, cherry coulis</i> | 9.50 |
| CHOCOLATE & ORANGE FONDANT <small>(15 minutes cooking time)</small> <i>Blood orange sorbet</i> | 11.00 |
| STEAMED GINGER SPONGE ✓ <small>on request</small> <i>Crème anglaise, honey comb</i> | 9.50 |
| PUMPKIN SPICED CRÈME BRULEE <i>Short bread</i> | 9.00 |
| CLUB ICE CREAM & SORBET ✓ <small>GF</small> <i>3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel. Sorbet; mango, blood orange, blackcurrant, lemon</i> | 8.50 |
| FOUR CHEESE SELECTION <i>A Selection of local cheeses, please ask your server for todays choice Served with homemade bread, crackers, Dorset real ale chutney & grapes (GF on request) ✓</i> | 12.50 |

COFFEE OF YOUR CHOICE & HOMEMADE TREATS £5.00

A very warm
Welcome

to the Captain's Club Restaurant.

We are a privately owned and operated business, overlooking the beautiful River Stour.

Our menu features a wide range of dishes to suit all tastes and prepared freshly to order. While this assures quality, please be patient during busy periods.

Our dedicated team of chefs ~under the watchful eye of Mo Sabbir~ source all our products for their quality and freshness and work closely with specialist local suppliers.

We wish you a wonderful culinary experience.


Tim Lloyd
Managing Director
Captain's Club Hotel

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

WHILST YOU CHOOSE

BREAD TO SHARE 5
Bread, balsamic, olive oil & butter

OLIVES GF 4.50 
Mixed pitted olives

POOLE BAY OYSTERS GF 5 EACH
shallot vinegar & tabasco

STARTER

12.00pm – 2:30pm, 6:00pm – 9:00pm

CHEESE SOUFFLÉ 12  **ADD CAVIER & SMOKED SALMON £4.50**
Double baked coastal cheddar soufflé, rocket & shallot salad

CHICKEN LIVER PARFAIT 11 GF on request
Toasted brioche, gooseberry & coriander chutney, passionfruit gel

SCALLOPS GF 15
Tandoori spiced scallops, charred cauliflower, cauliflower puree, mango gel

WILD GARLIC MUSHROOM 11
Toasted brioche, crispy hen's egg, butter sauce

SMOKED SALMON 14
Severn & Wye smoked salmon, soft boiled egg, mayonnaise, Rye bread, tarter vinegarette

SHELLFISH COCKTAIL 12.50 (GF ON REQUEST)
Crayfish & Atlantic prawns, crevette, Marie rose sauce

BEEF CARPACCIO 14.50 (GF ON REQUEST)
Rocket, shallot and parmesan salad, tarragon oil, sourdough croute

SEASONAL SOUP 9
Served with homemade bread & butter (GF ON REQUEST)

SHELLFISH & CRUSTACEA

LOBSTER GF 32 Half 64 Whole
Thermidor or garlic butter served with salad & fries

MOULES MARINIÈRE 15.5/27
Steamed rope grown Cornish mussels in white wine, garlic, shallots & cream served with bread or fries

6 POOLE BAY OYSTERS GF 30
With shallot vinegar & tabasco

FRUIT DE MARE GF 85 **TO SHARE FOR 2**
6 oysters, 6 crevettes, mussels, half lobster, fries, sweet chilli mayo

MAIN

12noon – 2:30pm, 6:00pm – 9:00pm

MONKFISH CURRY 32
Pan-Asian Keralan monkfish curry, fragrant rice, coconut yogurt

8OZ FILLET STEAK GF 38
*28-day aged fillet steak, hand cut chips, cherry tomatoes, rocket & shallot salad
Add peppercorn or béarnaise sauce for £2*

PAN FRIED DUCK BREAST 30
Soya glazed duck breast, fondant potato, Pak choi, five spice carrot puree, soya dressing

CONFIT COD FILLET 30
Confit cod fillet, sauteed potato, wild mushroom & spinach, shellfish bisque

RUMP OF LAMB 32
*Pistachio crust Lamb, dauphinoise potato, tenderstem broccoli, baby beetroot, beetroot puree, red wine jus
(Please note that we serve our lamb pink. If you would prefer it well done, please ask)*

SEAFOOD LINGUINI 32
Mussels, clams, scallops, king prawns, shellfish bisque

CATCH OF THE DAY **MARKET PRICE** GF
Pan-fried catch of the day with grilled lemon, mixed greens, new potatoes & seaweed butter sauce

CHICKEN BHUNA 28
Poppadom, mini nan, fragrant rice, pakora, mango chutney

FROM THE GARDEN

MOROCCAN STYLE SALAD  11.50/16.50
Feta cheese, hummus, sun-dried tomatoes, red onion, carrots, fine beans, sumac, pomegranate

PUMPKIN SALAD GF ON REQUEST  16.50
Honey roasted pumpkin, pumpkin seeds, kale, red onions, mozzarella cheese, balsamic glaze

BUTTERNUT SQUASH RISOTTO GF ON REQUEST  16.50
Roasted butternut squash, pumpkin seeds, spiced almond & parmesan tuile


SIDE ORDERS 5

ROCKET, SHALLOT & PARMESAN SALAD
TOMATO & SHALLOT SALAD
CHIVE CRUSHED POTATO
WINTER GREENS

HAND CUT CHIPS
FRENCH FRIES
NEW POTATOES
FONDANT POTATO

GF – Gluten free

Vegetarian 

Vegan 

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

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