

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 Carrot & ginger salad, sweet chili mayonnaise	13.50
SALMON FISHCAKE Samphire, Choron sauce	9.00
SMOKED SALMON Severn & Wye smoked salmon, soft boiled egg, mayonnaise, Rye bread tarter vinegarette	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
BUTTERNUT SQUASH RISOTTO GF ✓ on request Roasted butternut squash, pumpkin seeds, spiced almond & parmesan tuile	18.50
PUMPKIN SALAD GF ON REQUEST ✓ Honey roasted pumpkin, pumpkin seeds, kale, red onions, mozzarella cheese, balsamic glaze	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. Add peppercorn or béarnaise sauce for £2	35.00
8oz FILLET STEAK GF Hand cut chips, cherry tomatoes. Add peppercorn or béarnaise sauce for £2	38.00
CHICKEN BHUNA Poppadom, mini nan, fragrant rice, pakora, mango chutney	28.00
WALTER ROSE & SON BEEF BURGER GF on request Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries. ADD BACON FOR 2.00	18.50
GRILLED HALLOUMI BURGER ✓ GF on request Baby gem lettuce, chili and tomato jam, fries	16.00

FROM THE WATERS

SEAFOOD MIXED GRILL GF Monkfish, cod, crevettes, scallop, catch of the day, creamed spinach, fries	34.00 / 65.00 (for 2)
MONKFISH CURRY GF Pan-Asian Keralan monkfish curry, fragrant rice, coconut yogurt	32.00
SEAFOOD LINGUINI Mussels, clams, scallops, king prawns, shellfish bisque	32.00
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 (✓ or GF on request) Mushrooms, brie, gem lettuce, crisps	14.00
AVOCADO & SMOKED SALMON BAGEL GF on request Smashed avocado, oak smoked salmon, crème fraiche, rocket, crisps	15.50

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SIDES £5

Hand cut chips
French fries
New potatoes
Fondant potato

Rocket, shallot & parmesan salad
Tomato & shallot salad
Chive crushed potato
Winter greens greens

DESSERT

12noon – 2.30pm, 6:00pm – 9:00pm

BROWN SUGAR PAVLOVA

Chestnut cream, mulled wine poached pear

CHOCOLATE & CHERRY FRANGIPANE TART

Clotted cream ice cream, cherry coulis

CHOCOLATE & ORANGE FONDANT (15 minutes cooking time)

Blood orange sorbet

STEAMED GINGER SPONGE V on request

Crème anglaise, honey comb

PUMPKIN SPICED CRÈME BRULEE

Short bread

CLUB ICE CREAM & SORBET GF

3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel.

Sorbets; mango, blood orange, blackcurrant, lemon

FOUR CHEESE SELECTION 12.50

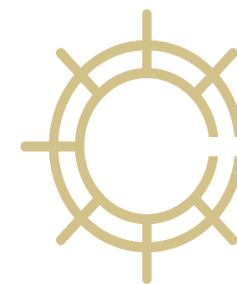
A Selection of local cheeses, please ask your server for today's choice

Served with homemade bread, crackers,

Dorset real ale chutney & grapes

(GF on request) V

Coffee of your choice & homemade treats £5



CAPTAIN'S CLUB

HOTEL & SPA

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