

FOOD MENU

12:00 - 15:00 & 18:00 – 20:00

WHILST YOU CHOOSE

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

TO START


SEASONAL SOUP <small>GF on request</small> 	9.00
SMOKED SALMON	14.00
<i>Severn & Wye smoked salmon, soft boiled egg, mayonnaise, Rye bread, Tartare vinaigrette</i>	
DOUBLE BAKED CHEESE SOUFFLÉ 	12.00
<i>Coastal cheddar soufflé, shallots & rocket salad</i>	
BEEF CARPACCIO	14.50
<i>Rocket, shallot and parmesan salad, tarragon oil, sourdough croute</i>	
PRAWN COCKTAIL <small>GF on request</small>	12.50
<i>Atlantic prawns, crevette & Marie Rose sauce</i>	
CHICKEN LIVER PARFAIT <small>GF on request</small>	11.00
<i>Toasted brioche, tomato chutney</i>	
CRUNCHY FRIED PANKO PRAWNS	13.50
<i>Carrot & ginger salad, sweet chili mayonnaise</i>	
WILD GARLIC MUSHROOM	11.00
<i>Toasted brioche, crispy hen's egg, butter sauce</i>	

LUNCH available 12:00pm-3:00pm

AVOCADO & SMOKED SALMON BAGEL <small>GF on request</small>	15.50
<i>Smashed avocado, oak smoked salmon, crème fraiche, rocket, crisps</i>	
CAPTAINS CLUB CIABATTA <small>GF on request</small>	16.50
<i>Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps</i>	
PRAWN MARIE ROSE CIABATTA <small>GF on request</small>	16.50
<i>Prawns, Crayfish, Marie rose sauce, gem lettuce, tomato, crisps</i>	
MUSHROOM CIABATTA <small>GF on request</small> 	14.00
<i>Flat cup mushrooms, brie, gem lettuce, crisps</i>	

CLUB EGGS


Free range poached eggs on a toasted English muffin with hollandaise

BENEDICT <i>with Dorset ham, GF on request</i>	10.50
FLORENTINE <i>with spinach, GF on request</i> 	10.50
ROYALE <i>with Loch Fyne smoked salmon, GF on request</i>	11.50

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

FROM THE GARDEN

CAESAR SALAD <small>ADD CHICKEN FOR 4.50 GF on request</small> 	9.50/14.50
<i>Gem lettuce, crispy pancetta, ciabatta croutons, anchovies, egg, cherry tomatoes, Caesar dressing</i>	
FETA & HUMMUS SALAD <small>GF</small>  <small>ADD CHICKEN FOR 4.50</small>	11.50/16.50
<i>Feta cheese, hummus, tomatoes, red onion, mixed nuts, carrots, rocket, sumac, pomegranate</i>	
BUTTERNUT SQUASH RISOTTO <small>GF on request</small> 	18.50
<i>Roasted butternut squash, pumpkin seeds, spiced almond & parmesan tuile</i>	

FROM THE LAND

8oz FILLET STEAK <small>GF</small>	33.00
<i>Cherry tomatoes, rocket salad</i> <small>ADD PEPPERCORN OR BERNAISE SAUCE FOR £2</small>	
RUMP OF LAMB	32.00
<i>Pistachio crust lamb, dauphinoise potato, tenderstem broccoli, baby beetroot, beetroot puree, red wine jus. (Please note that we serve our lamb pink.)</i>	
8oz SIRLOIN STEAK <small>GF</small>	30.00
<i>Cherry tomatoes, rocket salad</i> <small>ADD PEPPERCORN OR BERNAISE SAUCE FOR £2</small>	
CHICKEN BHUNA	28.00
<i>Poppadom, mini nan, fragrant rice, pakora, mango chutney</i>	
TRUFFLED CHEDDAR BEEF BURGER <small>GF on request</small>	18.50
<i>Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries</i> <small>ADD BACON FOR 2.00</small>	
GRILLED HALLOUMI BURGER <small>GF on request</small> 	16.00
<i>Baby gem lettuce, sweet chili sauce, fries</i>	

FROM THE WATERS

SEAFOOD MIXED GRILL <small>GF</small>	34.00 / 65.00 <small>(for 2)</small>
<i>A trio of fresh fish, crevettes, scallop, catch of the day, creamed spinach, fries</i>	
CATCH OF THE DAY <small>(PLEASE ASK FOR TODAY'S MARKET PRICE) GF</small>	
<i>Pan-fried, mixed greens, new potatoes & seaweed butter sauce, grilled lemon</i>	
CONFIT COD FILLET	30.00
<i>Confit cod fillet, sauteed potato, wild mushroom & spinach, shellfish bisque</i>	
SALMON FISHCAKES	9.00/18.00
<i>Samphire, sweet chilli sauce</i>	
FISH & CHIPS <small>GF</small>	18.50
<i>Beer battered haddock, hand cut chips, crushed peas, tartare sauce</i>	
MOULES MARINIÈRE <small>GF on request</small>	15.50/27.00
<i>Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries</i>	
LOBSTER <small>GF</small>	HALF: 32 WHOLE: 64

SIDES 5 Each

<i>Hand cut chips</i>	<i>Rocket, shallot & parmesan salad</i>
<i>French fries</i>	<i>Tomato & shallot salad</i>
<i>New potatoes</i>	<i>Seasonal greens</i>