

CLUB LOUNGE

12:00pm – 3:00pm & 6:00pm - 9:00pm

WHILST YOU CHOOSE

HOMEMADE BREAD GF on request 	5.00
<i>Balsamic vinegar, olive oil & butter</i>	
POOLE BAY OYSTERS GF	5.00 Each
<i>Shallot vinegar & tabasco sauce</i>	
OLIVES GF 	4.50
<i>Pitted Vinci olives</i>	

TO START

SEASONAL SOUP & BREAD  GF on request	10.50
CHEESE SOUFFLÉ  ADD BLUE CHEESE & WALNUTS FOR £3.50	13.50
<i>Double baked coastal cheddar soufflé, shallot & rocket salad</i>	
PRAWN COCKTAIL GF on request	13.50
<i>Atlantic prawns, crevette & Marie Rose sauce</i>	
CHICKEN LIVER PARFAIT GF on request	12.00
<i>Toasted brioche, fig chutney, roasted figs</i>	
CRUNCHY FRIED PANKO PRAWNS	14.00
<i>Carrot salad, sweet chili mayonnaise</i>	
SALMON FISHCAKE	9.50
<i>Samphire, sweet chili sauce</i>	
TWO WAY SALMON GF on request	14.00
<i>Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, mayonnaise, rye bread</i>	

LIGHT LUNCH available from 12:00pm until 3:00pm

CAPTAINS CLUB CIABATTA GF on request	16.50
<i>Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps</i>	
PRAWN MARIE ROSE CIABATTA GF on request	17.00
<i>Atlantic prawns, Marie rose sauce, gem lettuce, tomato, crisps</i>	
FLAT CAP MUSHROOM CIABATTA  GF on request	13.50
<i>Mushrooms, brie, gem lettuce, crisps</i>	
AVOCADO & SMOKED SALMON BAGEL GF on request	14.50
<i>Avocado mousse, smoked salmon, crème fraiche, rocket, crisps</i>	

CLUB EGGS available from 12:00pm until 3:00pm

FREE RANGE POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE	
ROYALE with Severn & Wye smoked salmon, GF on request	13.50
BENEDICT with Dorset ham, GF on request	11.50
FLORENTINE with spinach, GF on request 	10.50

FROM THE GARDEN

CAESAR SALAD ADD CHICKEN FOR 4.50 GF on request 	9.50/15.00
<i>Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, Caesar dressing</i>	
FETA & HUMMUS SALAD GF  on request ADD CHICKEN FOR 4.50	11.50/17.00
<i>Feta cheese, hummus, tomatoes, red onion, mixed nuts, carrots, rocket, sumac, pomegranate</i>	
PEA & COURGETTE RISOTTO  on request	19.50
<i>Grilled courgettes, garden peas, mint, crème fraiche</i>	
CRAB SALAD GF on request	17.00
<i>Dorset crab, fennel slaw, frisee salad, chives crème fraiche, avocado mousse, ciabatta croute, lemon dressing</i>	

 Vegetarian

 Vegan

FROM THE LAND

8OZ FILLET STEAK GF	40.00
<i>28-day aged fillet, rocket & shallot salad, cherry tomatoes, hand cut chips</i>	
<small>ADD PEPPERCORN OR BÉARNAISE SAUCE £2.50</small>	
8OZ SIRLOIN STEAK GF	35.00
<i>Sirloin, rocket & shallot salad, cherry tomatoes, hand cut chips</i>	
<small>ADD PEPPERCORN OR BÉARNAISE SAUCE FOR £2.50</small>	
16OZ CHATEAUBRIAND GF (for 2)	85.00
<i>Cherry tomatoes, rocket & shallot salad, peppercorn or bearnaise sauce, hand cut chips for two</i>	
HOMEMADE CHICKEN BHUNA GF on request	30.00
<i>Poppadom, mini nan, fragrant rice, pakora, mango chutney</i>	
BEEF BURGER GF on request	18.50
<i>Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries ADD BACON FOR 2.00</i>	
GRILLED HALLOUMI BURGER GF on request	17.50
<i>Baby gem lettuce, chili and tomato jam, fries</i>	
RACK OF LAMB	34.50
<i>Minted herb crust lamb, hasselback potato, asparagus, crushed peas, mint gel, red wine jus, Served pink</i>	

FROM THE SEA

SEAFOOD MIXED GRILL GF	35.00 / 68.00 (for 2)
<i>Trio of fish, crevettes, scallop, creamed spinach, samphire, fries</i>	
SALMON FISHCAKES	18.00
<i>Samphire, sweet chili sauce</i>	
FISH & CHIPS GF	19.50
<i>Beer battered haddock, hand cut chips, crushed peas, tartare sauce</i>	
MOULES MARINIÈRE GF on request	15.50/28.00
<i>Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries or bread</i>	
CATCH OF THE DAY GF	market price
<i>Simply cooked, green beans, caper butter sauce, new potatoes</i>	
LOBSTER GF	half: 32.00 whole: 64.00
<i>Thermidor sauce or garlic butter, fries & salad</i>	
FRUIT DE MARE	85.00 (for 2)
<i>6 oysters, 6 crevettes, mussels, half lobster, sweet chili mayo, fries</i>	

SIDES 5 EACH

Hand cut chips	Rocket, shallot & parmesan salad
French fries	Tomato & shallot salad
Truffle & cheddar fries <small>Extra £2</small>	Buttered green beans
New potatoes	Hasselback potato

DESSERTS

MILK CHOCOLATE CHEESECAKE	10.50
<i>Coconut marshmallow, coconut sorbet</i>	
VANILLA CUSTARD TART	10.00
<i>Apple puree, blackcurrant compote</i>	
RUM BABA  on request	9.50
<i>Pineapple salsa, passionfruit yogurt</i>	
WARM LEMON CAKE	9.50
<i>Lime curd, orange salsa</i>	
RASPBERRY MOUSSE	9.50
<i>Roasted peach, vanilla ice cream</i>	
PURBECK ICE CREAM  & SORBET  GF	8.50
<i>3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, Strawberry, salted caramel, coconut</i>	
<i>Sorbets: mango, blood orange, blackcurrant, lemon, coconut, raspberry</i>	

 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 12.5% will be added to the total bill*