

DESSERT

MILK CHOCOLATE CHEESECAKE

Coconut marshmallow, coconut sorbet

10.50

VANILLA CUSTARD TART

Apple puree, blackcurrant compote

10.00

RUM BABA V on request

Pineapple salsa, passionfruit yogurt

9.50

WARM LEMON CAKE

Lime curd, orange salsa

9.50

RASPBERRY MOUSSE

Roasted peach, vanilla ice-cream

9.50

PURBECK ICE CREAM V & SORBET GF

*3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel, coconut
Sorbets: mango, blood orange, blackcurrant, lemon, coconut, raspberry*

8.50

FOUR CHEESE SELECTION GF on request

A selection of local cheese (please ask your server for today's choice), served with homemade bread, crackers, Dorset real ale chutney and grapes

12.50

Coffee of your choice & homemade treats - 5

A very warm welcome
to the Captains Club Hotel.

Later this year, Captains Club Hotel marks 19 years of delivering exceptional food and outstanding customer service. As we reach this milestone, we remain committed to providing a memorable dining experience for both our loyal regulars and new guests alike.

Our kitchen brigade, passionate about innovation, craft new favourites using the finest locally sourced ingredients. Meanwhile our dedicated front of house team ensures every visit is one to remember.

Thank you for being part of our ongoing journey and we look forward to looking after you.

Harry Cole

Food and Beverage Manager

WHILST YOU CHOOSE

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

OLIVES GF 4.50 
Mixed pitted olives

POOLE BAY OYSTERS GF 5 *each*
shallot vinegar & tabasco

STARTER

POTTED CRAB 15 *GF on request*
Tartare vinaigrette, fennel slaw, toasted ciabatta

CHEESE SOUFFLÉ  13.50 *ADD Dorset blue cheese & walnuts for £3.50*
Double baked coastal cheddar soufflé, rocket & shallot salad

CHICKEN LIVER PARFAIT 12 *GF on request*
Toasted brioche, fig chutney, roasted figs

SCALLOPS GF 15.50
Pea puree, crispy pork belly, mint gel

SOPLEY ASPARAGUS 14.50
Chargrilled asparagus, crispy hen's egg, butter sauce

TWO WAY SALMON 15.50
Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, rye bread, lemon

PRAWN COCKTAIL 13.50 *GF on request*
Atlantic prawns, crevette, Marie rose sauce

BEEF TATAKI 15 *GF on request*
Rocket, carrot & parmesan salad, Asian dressing

SOUP OF THE DAY 10.50
*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 15.50/27

Steamed rope grown Cornish mussels in white wine, garlic, shallots & cream served with bread or fries

FRUIT DE MARE GF 85 *to share*
6 oysters, 6 crevettes, mussels, half lobster, fries, sweet chilli mayo

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

MAIN

8OZ FILLET STEAK GF 35
28-day aged beef steak, cherry tomatoes, rocket & shallot salad
Add peppercorn or Béarnaise sauce for 2.50

CHATEAUBRIAND FOR TWO 16oz GF 85
Cherry tomatoes, rocket and shallot salad, hand cut chips, peppercorn sauce

OX CHEEK & BONE MARROW PIE 30
Slow cooked ox cheek & bone marrow pie with puff pastry, tenderstem broccoli

RACK OF LAMB 34.50
Minted herb crust lamb, hasselback potato, asparagus, crushed peas, mint gel, red wine jus, served pink

MONKFISH CURRY 30
Pan-Asian monkfish curry, fragrant rice, coconut & mango yoghurt

TERIYAKI RED MULLET 30
Stir fry vegetables, rice noodles, teriyaki sauce, toasted almonds

SEAFOOD LINGUINE 34
Mussels, scallops, king prawns, shellfish bisque, toasted garlic ciabatta

CATCH OF THE DAY *Market price GF*
Pan-fried catch of the day with grilled lemon, green beans, new potatoes & caper butter sauce

FROM THE GARDEN

PEA & COURGETTE RISOTTO  *on request* 19.50
Grilled courgette, garden peas, mint, cream fraîche

RATATOUILLE LASAGNE  *on request* 19.50
Ratatouille of summer vegetables, glazed ricotta cheese, rocket and parmesan salad

CAPRESE SALAD *GF on request*  17.50
Buffalo mozzarella, heirloom tomatoes, basil oil, balsamic dressing, ciabatta croutons

SIDE ORDERS 5

Hand cut chips
French fries
New potatoes
Hasselback potato

Rocket, shallot & parmesan
salad
Tomato & shallot salad
Buttered mixed greens



Vegan

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Vegetarian