

CLUB LOUNGE

12:00pm – 3:00pm & 6:00pm - 9:00pm

WHILST YOU CHOOSE

HOMEMADE BREAD

GF on request

5.00

Balsamic vinegar, olive oil & butter

POOLE BAY OYSTERS

GF

5.00

Each

Shallot vinegar & tabasco sauce

OLIVES

GF

4.50

Pitted Vinci olives

SMALL PLATES & STARTERS

SEASONAL SOUP & BREAD

&

GF on request

10.50

CHEESE SOUFFLÉ

ADD CHORIZO FOR £2.50

13.50

Double baked coastal cheddar soufflé, shallot & rocket salad

PRAWN COCKTAIL

GF on request

13.50

Atlantic prawns, crevette & Marie Rose sauce

CHICKEN LIVER PARFAIT

GF on request

12.00

Toasted brioche, fig chutney, roasted figs

CRUNCHY FRIED PANKO PRAWNS

14.00

Carrot salad, sweet chili mayonnaise

SALMON FISHCAKE

9.50

Fine beans, harissa mayo

TWO WAY SALMON

GF on request

14.00

Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, mayonnaise, rye bread

CIABATTAS & BAGELS

available from 12:00pm until 3:00pm

CAPTAINS CLUB CIABATTA

GF on request

16.50

Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps

PRAWN MARIE ROSE CIABATTA

GF on request

17.00

Atlantic prawns, Marie rose sauce, gem lettuce, tomato, crisps

OPEN MUSHROOM CIABATTA

&

GF on request

13.50

Mushrooms, brie, gem lettuce, crisps

AVOCADO & SMOKED SALMON BAGEL

GF on request

14.50

Avocado mousse, smoked salmon, crème fraiche, rocket, crisps

FROM THE BUTCHERS BLOCK

8oz FILLET STEAK

GF

40.00

28-day aged fillet, rocket & shallot salad, cherry tomatoes, hand cut chips

SERVED WITH PEPPERCORN OR BÉARNAISE SAUCE; ADD ONION RINGS FOR £3

8oz SIRLOIN STEAK

GF

35.00

Sirloin, rocket & shallot salad, cherry tomatoes, hand cut chips

SERVED WITH PEPPERCORN OR BÉARNAISE SAUCE; ADD ONION RINGS FOR £3

16oz CHATEAUBRIAND

GF (for 2)

85.00

Cherry tomatoes, rocket & shallot salad, peppercorn or bearnaise sauce, hand cut chips for two

CHICKEN BHUNA

GF on request

30.00

Poppadom, mini naan, fragrant rice, pakora, mango chutney

BEEF BURGER

GF on request

18.50

Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries; ADD BACON FOR 2.00

PAN SEARED DUCK BREAST

30.50

Hoisin glazed duck breast, butternut squash dauphinoise, baby root vegetable, sesame sauce

FROM THE SEA

SEAFOOD MIXED GRILL

GF

35.00 / 68.00

(for 2)

Trio of fish, crevettes, scallop, creamed leeks, green beans, fries

SALMON FISHCAKES

18.00

Fine beans, harissa mayo

FISH & CHIPS

GF

19.50

Beer battered haddock, hand cut chips, crushed peas, tartare sauce

MOULES MARINIÈRE

GF on request

15.50/28.00

Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries or bread

CATCH OF THE DAY

GF

market price

Simply cooked, green beans, caper butter sauce, new potatoes

LOBSTER

GF

half: 32.00 whole: 64.00

Thermidor sauce or garlic butter, fries & salad

PAN-FRIED GARLIC KING PRAWN

24.00

Garlic king prawns, coriander, grilled lemon, garlic aioli, fries

CHOICE OF SIDES £5

Hand cut chips

Rocket, shallot & parmesan salad

French fries

Tomato & shallot salad

Truffle & cheddar fries

Buttered mixed greens

Extra £2

New potatoes

Tenderstem broccoli & toasted almonds

Beer battered onion rings

Garlic bread

THE OCEAN & THE FIELD

CLUB CAESAR SALAD

ADD CHICKEN FOR 4.50

GF & on request

9.50/15.00

Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, caesar dressing

NEW FOREST MUSHROOM ORZO

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GF on request

19.50

Orzo, new forest wild Mushrooms, pecorino cheese, toasted pecans

GRILLED HALLOUMI BURGER

GF on request

17.50

Baby gem lettuce, harissa mayo, fries

DESSERTS

CHOCOLATE FONDANT

GF

11.00

Served with white chocolate ice cream, salted caramel

GINGER & HONEY CHEESECAKE

10.50

Served with roasted fig and honeycomb

PASSIONFRUIT CREME BRÛLÉE

GF on request

9.50

Served with Palmiers

BUTTERSCOTCH MOUSSE

GF

8.50

Served with caramelised apples & candied pecans

CLUB ICE CREAM & SORBET

GF

8.50

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

Sorbets: mango, blood orange, blackcurrant, lemon, Raspberry, Coconut

FOUR CHEESE SELECTION

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GF on request

12.50

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

Served with crackers, grapes, homemade bread & chutney

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