

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 BRULEE 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*

FOUR CHEESE SELECTION GF on request 12.50

*A Selection of cheeses, please ask your server for today's choice
Served with crackers, grapes, homemade bread & chutney*

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

PRE STARTER

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

OLIVES GF 4.50 
Pitted vinci olives

POOLE BAY OYSTERS GF 5 each
shallot vinegar & tabasco

STARTER

YELLOW FIN TUNA SASHIMI 15.50 GF on request
Carrots, radish, Ponzu sauce

CHEESE SOUFFLÉ  13.50 *Add Chorizo 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 15.00
Cauliflower puree, chorizo crust, grilled cauliflower, caviar

TWO WAY SALMON 15.00
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

GARLIC MUSHROOM 11.00
Toasted sourdough, crispy hen's egg, butter sauce

SOUP OF THE DAY  10.50
Served with homemade bread & butter GF on request

SHELLFISH & CRUSTACEA

PAN-FRIED GARLIC KING PRAWN 24
Garlic king prawns, coriander, grilled lemon, garlic aioli, fries

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

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

OVEN BAKED TURBOT FILLET 30
Sweet potato gnocchi, caviar & saffron Beurre Blanc served with broccoli

8OZ FILLET STEAK GF 40
*28-day aged beef steak, cherry tomatoes, rocket & shallot salad, hand cut chips
Served with peppercorn or Béarnaise sauce; add onion rings for £3*

PAN SEARED DUCK BREAST 30.50
Hoisin glazed duck breast, butternut squash dauphinoise potato, baby root vegetables, sesame sauce, served pink

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

SEAFOOD BOUILLABAISSE 34
Roasted Scottish salmon, pan fried tiger prawns, mussels & potato in a crab bisque sauce

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

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

FROM THE GARDEN

ORZO   on request 19.50
Orzo, Pecorino cheese, New forest mushrooms, Toasted pecans

AUTUMN LASAGNE   on request 19.50
Pumpkin, caramelized onion, roasted red peppers, ricotta cheese. rocket and parmesan salad

MEDITERRANEAN SALAD GF &   on request 17.00
Red cabbage, Bulgar wheat, Feta cheese, tzatziki, pomegranate, tomatoes, carrots, pomegranate molasses

SIDE ORDERS 5

*Rocket, shallot & parmesan salad
Tomato & shallot salad
Buttered mixed greens
Tenderstem broccoli and toasted almonds*

*Hand cut chips
French fries
New potatoes
Garlic bread
Beer-battered onion rings*



Vegan



Vegetarian

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