CLUB LOUNGE

12:00pm - 3:00pm & 6:00pm - 9:00pm

HOMEMADE BREAD GF on request V Balsamic vinegar, olive oil & butter	5.00
POOLE BAY OYSTERS GF Shallot vinegar & tabasco sauce	5.00 Each
OLIVES GF ®	4.50

SMALL PLATES & STARTERS

SEASONAL SOUP & BREAD & GF on request	10.50
CHEESE SOUFFLÉ V ADD CHORIZO FOR £2.50 Double baked coastal cheddar soufflé, shallot & rocket salad	13.50
PRAWN COCKTAIL GF on request Atlantic prawns, crevette & Marie Rose sauce	13.50
CHICKEN LIVER PARFAIT GF on request Toasted brioche, fig chutney, roasted figs	12.00
CRUNCHY FRIED PANKO PRAWNS Carrot salad, sweet chili mayonnaise	14.00
SALMON FISHCAKE Fine beans, harissa mayo	9.50
TWO WAY SALMON GF on request Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, mayonnaise, rye bread	14.00

CIABATTAS & BAGELS available from 12:00pm until 3:00pm

CAPTAINS CLUB CIABATTA GF on request Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps	16.50
PRAWN MARIE ROSE CIABATTA GF on request Atlantic prawns, Marie rose sauce, gem lettuce, tomato, crisps	17.00
OPEN MUSHROOM CIABATTA & GF on request Mushrooms, brie, gem lettuce, crisps	13.50
AVOCADO & SMOKED SALMON BAGEL GF on request	14.50

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

ROYALE with Severn & Wye smoked salmon, GF on request 13.50

BENEDICT with Dorset ham, GF on request 11.50

	FROM	THE	BUTCHERS	BLOCK
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80Z FILLET STEAK GF

SERVED WITH PEPPERCORN OR BÉARNAISE SAUCE; ADD ONION RINGS FOR £3	
80Z 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 <i>GF</i> (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

40.00

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

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

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 <i>gf</i>	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
Garlic king prawns, coriander, grilled lemon, garlic aioli, fries

CHOICE OF SIDES £5

Hand cut chips
French fries
Tomato & shallot salad
Truffle & cheddar fries Extra £2
New potatoes
Beer battered onion rings
Garlic bread

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

THE OCEAN & THE FIELD

FLORENTINE with spinach, GF on request V

- 1	CLUB CAESAR SALAD ADD CHICKEN FOR 4.50 GF & V on request Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, caesar dressing	9.50/15.00
- 1	NEW FOREST MUSHROOM ORZO V, W GF on request Orzo, new forest wild Mushrooms, pecorino cheese, toasted pecans	19.50
-	GRILLED HALLOUMI BURGER GF on request Baby gem lettuce, harissa mayo, fries	17.50

Vegetarian



Vegan



DESSERTS

CHOCOLATE FONDANT GF	11.00
Served with white chocolate ice cream, salted caramel GINGER & HONEY CHEESECAKE Served with roasted fig and honeycomb	10.50
PASSIONFRUIT CREME BRÛLÉE GF on request V Served with Palmiers	9.50
BUTTERSCOTCH MOUSSE V GF Served with caramelised apples & candied pecans	8.50
CLUB ICE CREAM Y & 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 V, V GF on request

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

Served with crackers, grapes, homemade bread & chutney

10.50