

CLUB LOUNGE

12:00pm – 3:00pm & 6:00pm - 9:00pm

WHILST YOU CHOOSE

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

SMALL PLATES & STARTERS

SEASONAL SOUP & BREAD & GF on request	10.50
CHEESE SOUFFLÉ 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
DUCK 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 Avocado mousse, smoked salmon, crème fraiche, rocket, crisps	14.50

FROM THE BUTCHERS BLOCK

8oz FILLET STEAK GF 28-day aged fillet, rocket & shallot salad, cherry tomatoes, hand cut chips SERVED WITH PEPPERCORN OR BÉARNAISE SAUCE; ADD ONION RINGS FOR £3	40.00
8oz SIRLOIN STEAK GF Sirloin, rocket & shallot salad, cherry tomatoes, hand cut chips SERVED WITH PEPPERCORN OR BÉARNAISE SAUCE; ADD ONION RINGS FOR £3	35.00
16oz CHATEAUBRIAND GF (for 2) Cherry tomatoes, rocket & shallot salad, peppercorn or bearnaise sauce, hand cut chips for two	85.00
CHICKEN BHUNA GF on request Poppadom, mini naan, fragrant rice, pakora, mango chutney	30.00
BEEF BURGER GF on request Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries; ADD BACON FOR 2.00	18.50
PAN SEARED DUCK BREAST Hoisin glazed duck breast, butternut squash dauphinoise, baby root vegetable, sesame sauce	30.50

FROM THE SEA

SEAFOOD MIXED GRILL GF Trio of fish, crevettes, scallop, creamed leeks, green beans, fries	35.00 / 68.00 (for 2)
SALMON FISHCAKES Fine beans, harissa mayo	18.00
FISH & CHIPS GF Beer battered haddock, hand cut chips, crushed peas, tartare sauce	19.50
MOULES MARINIÈRE GF on request Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries or bread	15.50/28.00
CATCH OF THE DAY GF Simply cooked, green beans, caper butter sauce, new potatoes	market price
LOBSTER GF Thermidor sauce or garlic butter, fries & salad	half: 32.00 whole: 64.00
PAN-FRIED GARLIC KING PRAWN Garlic king prawns, coriander, grilled lemon, garlic aioli, fries	24.00

CHOICE OF SIDES £5

Hand cut chips	Rocket, shallot & parmesan salad
French fries	Tomato & shallot salad
Truffle & cheddar fries Extra £2	Buttered mixed greens
New potatoes	Beer battered onion rings
Garlic bread	

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

THE OCEAN & THE FIELD

CLUB CAESAR SALAD ADD CHICKEN FOR 4.50 GF & on request Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, caesar dressing	9.50/15.00
NEW FOREST MUSHROOM ORZO , 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

DESSERTS

CHOCOLATE FONDANT GF Served with white chocolate ice cream, salted caramel	11.00
GINGER & HONEY CHEESECAKE Served with roasted fig and honeycomb	10.50
VANILLA CREME BRÛLÉE GF on request	9.50
CHRISTMAS PUDDING Cognac sauce, redcurrant compote	8.50
CLUB ICE CREAM & SORBET GF Three scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel. Sorbets: mango, blood orange, blackcurrant, lemon, Raspberry, Coconut	8.50
FOUR CHEESE SELECTION , GF on request A Selection of cheeses, please ask your server for today's choice Served with crackers, grapes, homemade bread & chutney	12.50

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