


PRE STARTER

HOME-MADE BREAD 5
Bread, balsamic vinegar, olive oil & butter

OLIVES GF 4.50 
Pitted vinci olives

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

STARTER

ENDIVE & PEAR SALAD ,  on request 10.50
with Stratford blue and walnut dressing

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

SCALLOPS  15.00
Cauliflower puree, chorizo crust, grilled cauliflower, caviar

CHEESE SOUFFLÉ 13.50
Double baked coastal cheddar soufflé, rocket & shallot salad

CHICKEN LIVER PARFAIT 12 (GF on request)
Toasted brioche, spice tomato chutney

PANKO PRAWNS 14.00
Carrot salad, sweet chili mayonnaise

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

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

SEAFOOD MIXED GRILL GF 35.00 / 68.00 *(for 2)*
Trio of fish, crevettes, scallop, creamed leeks, green beans, fries

MAIN

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

8OZ SIRLOIN STEAK GF 35.00
Sirloin, rocket & shallot salad, cherry tomatoes, hand cut chips

SEAFOOD BOUILLABAISSE 34.00
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

BEEF BURGER GF on request 18.50
Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries; ADD BACON FOR 2.50

FISH & CHIPS GF 19.50
Beer battered haddock, hand cut chips, crushed peas, tartare sauce

SALMON FISHCAKES 18.00
samphire, lemon, hollandaise 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
Butternut squash orzo, sage walnut pesto, shave parmesan

ENDIVE & PEAR SALAD ,  on request 16.50
with Stratford blue and walnut dressing

FETTA & HUMMUS SALAD (GF & ,  on request) 17.00
Feta cheese, hummus, red cabbage, tomatoes, carrots, rocket, sumac, pomegranate

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

GRILLED HALLOUMI BURGER GF on request 17.50
Baby gem lettuce, harissa mayo, fries


SIDE ORDERS 5

<i>Rocket, shallot & parmesan salad</i>	<i>Hand cut chips</i>
<i>Tomato & shallot salad</i>	<i>French fries</i>
<i>Buttered mixed greens</i>	<i>New potatoes</i>
<i>Beer-battered onion rings</i>	<i>Garlic bread</i>

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

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		



Vegan



Vegetarian

GF – Gluten free

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