

## 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   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  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  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   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

*Rocket, shallot & parmesan salad  
Tomato & shallot salad  
Buttered mixed greens  
Beer-battered onion rings*

*Hand cut chips  
French fries  
New potatoes  
Garlic bread*

## CLUB EGGS

*available from 12:00pm until 3:00pm*

**FREE RANGE POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE**

ROYALE <small>with Severn &amp; Wye smoked salmon, GF on request</small>	13.50
BENEDICT <small>with Dorset ham, GF on request</small>	11.50
FLORENTINE <small>with spinach, GF on request</small> 	10.50

## CIABATTAS & BAGELS

*available from 12:00pm until 3:00pm*

CAPTAINS CLUB CIABATTA <small>GF on request</small>	16.50
<i>Chicken breast, crispy Parma ham, tomato, egg mayo, gem lettuce, crisps</i>	
PRAWN MARIE ROSE CIABATTA <small>GF on request</small>	17.00
<i>Atlantic prawns, Marie rose sauce, gem lettuce, tomato, crisps</i>	
OPEN MUSHROOM CIABATTA <small>VG &amp; GF on request</small>	13.50
<i>Mushrooms, brie, gem lettuce, crisps</i>	
AVOCADO & SMOKED SALMON BAGEL <small>GF on request</small>	14.50
<i>Avocado mousse, smoked salmon, crème fraîche, rocket, crisps</i>	

 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