

CLUB LOUNGE

12:00pm – 3:00pm & 6:00pm - 9:00pm

WHILST YOU CHOOSE

ARTISAN BREAD GF on request **5.00**

Balsamic vinegar, olive oil & butter

POOLE BAY OYSTERS GF **5.00** Each

Shallot vinegar & tabasco sauce

OLIVES GF **4.50** Pitted Vinci olives

TO START

SEASONAL SOUP GF on request **10.50**
Artisan bread & butter

DOUBLE BAKED MATURE CHEDDAR SOUFFLÉ **13.50**
Coastal cheddar & roasted onions soufflé, shallot & rocket salad

TOMATO & ANCHOVY BRUSCHETTA (V, GF on request) **10.50**
Balsamic

CHICKEN LIVER PARFAIT GF on request **12.00**
Toasted brioche, fig chutney, roasted figs

CRUNCHY FRIED PANKO PRAWNS **14.50**
Carrot salad, sweet chili mayonnaise

SALMON FISHCAKE **9.80**
Samphire, sweet chilli sauce, lemon

PRAWN COCKTAIL GF on request **14.00**
Atlantic prawns, crevette & Marie Rose sauce

LIGHT LUNCH 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

FLAT CAP 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

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**

FROM THE LAND

8oz FILLET STEAK GF **40.00**
28-day aged fillet, baked plum tomato, grilled flat mushroom, hand cut chips, peppercorn sauce.

ADD ONION RINGS £3
8oz SIRLOIN STEAK GF **35.00**

Sirloin, baked plum tomato, grilled flat mushroom, hand cut chips & peppercorn sauce

ADD ONION RINGS £3
BUTTERMILK CHICKEN SCHNITZEL **26.00**
Side of Caesar salad with anchovies, fries, lemon

BEEF BURGER GF on request **19.50**
Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries ADD BACON FOR 2.00

GRILLED HALLOUMI BURGER GF on request **17.50**
Baby gem lettuce, sweet chilli sauce, fries. ADD ONION RINGS £3

RACK OF LAMB **34.50**
Herb crust lamb, sweet potato rosti, courgette, lamb jus. (Served pink)

16oz CHATEAUBRIAND GF (for 2) **85.00**

Carved & served on a wooden board with baked plum tomatoes, grilled flat mushroom, peppercorn sauce, hand cut chips or fries for two

FROM THE SEA

SEAFOOD MIXED GRILL GF **35.00**
Trio of fish, crevettes, scallop, samphire, samphire, fries

SALMON FISHCAKES **19.50**
Samphire, sweet chili sauce, lemon

FISH & CHIPS GF **20.50**
Beer battered haddock, hand cut chips, crushed peas, tartare sauce

MOULES MARINIÈRE GF on request **15.50/27.00**
Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries or bread

CATCH OF THE DAY GF **market price**
Simply cooked with green beans, caper butter sauce, buttered saffron potatoes

LOBSTER GF **half: 32.00 whole: 64.00**
Choose thermidor sauce or garlic butter, fries & salad

BAKED CRAB RAREBIT **21.50**
Dorset baked crab rarebit on sourdough, mixed leaf salad, fries

FROM THE GARDEN

ROASTED SQUASH & CASHEW NUT CURRY **20.00**
Grilled tofu, saffron rice, naan bread

SUMMER RISOTTO (V, GF on request) **18.00**
Roasted tomato & red pepper risotto, basil oil, parmesan cheese

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

FETA & HUMMUS SALAD GF (V, GF on request) ADD CHICKEN FOR 4.50 **17.00**
Feta cheese, hummus, tomatoes, carrots, rocket, sumac, pomegranate

QUINOA & AVOCADO SALAD (GF, V, GF on request) **17.00**
Endive lettuce, quinoa, avocado, tomatoes, olives, cucumber, lemon dressing

SIDES 5 EACH

Truffle & cheddar fries Extra £2

Hand cut chips

French fries

Saffron potatoes

Rocket, shallot & parmesan salad

Tomato & shallot salad

Buttered mixed greens

Garlic bread

Onion rings

 - Vegan

 - Vegetarian

Please ask one of our team for a look at our dessert menu

*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*