

DESSERTS

CHOCOLATE FONDANT ^{GF} 11.50

Served with raspberry coulis, fresh raspberries, vanilla ice-cream

STRAWBERRY CHEESE CAKE 10.50

Served with Strawberry coulis

VANILLA CREME BRULEE ^{GF on request} ^V 9.70

Served with shortbread

TIRAMISU ICED PARFAIT 11.00

With mascarpone praline cream

APPLE TARTE TATIN 10.50

With Rum & raisin ice-cream & toasted almonds

CLUB ICE CREAM ^V & SORBET ^V ^{GF} 8.50

*Three scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel.
Sorbets: mango, blood orange, blackcurrant, lemon, Raspberry*

FOUR CHEESE SELECTION ^{GF on request} 13.00

*A Selection of cheeses, please ask your server for today's choice
Served with crackers, grapes, homemade bread & chutney*

COFFEE OF YOUR CHOICE & HOMEMADE TREATS 5

A very warm welcome
to the Captain's Club Hotel.

Later this year, Captain's Club Hotel marks 20 years of delivering exceptional food and outstanding customer service. As we reach this milestone, we remain committed to providing a memorable dining experience for both our loyal regulars and new guests alike.

Under the guidance of Head Chef Mohammed Sabbir, our kitchen team creates inspired dishes using the freshest local ingredients. Our front-of-house team completes the experience, ensuring every visit is memorable.

Thank you for being part of our ongoing journey and we look forward to looking after you.

Harry Cole
Food Beverage Manager



Vegan




Vegetarian

GF – Gluten free

AMUSE-BOUCHE

ARTISAN BREAD 5.5
Balsamic vinegar, olive oil & butter

OLIVES (GF) 4.50 
Pitted Vinci olives

POOLE BAY OYSTERS GF 5 each
Shallot vinegar & tabasco

STARTERS

ASPARAGUS 13.50
New Forest asparagus, poached hens' egg, parmesan, garlic aioli

BEEF CARPACCIO 15.00
With celeriac & wasabi remoulade, pickled ginger

SOUP OF THE DAY  (GF on request) 10.50
Artisan bread & butter

SCALLOPS (GF) 15.00
Pea puree, pork belly, mint oil, spring onion

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

CHICKEN LIVER PARFAIT 12 (GF on request)
Toasted brioche, fig chutney, roasted figs

PRAWN COCKTAIL 14.00 (GF on request)
Atlantic prawns, crevette, Marie rose sauce

SMOKED SALMON GF on request 14.00
Severn & Wye smoked salmon, soft boiled egg, mayonnaise, rye bread

FROM THE GARDEN

ROASTED SQUASH & CASHEW NUT CURRY 20
Grilled tofu, saffron rice, naan bread

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

SUMMER RISOTTO   on request 18.00
Roasted tomato & red pepper risotto, basil oil, parmesan cheese

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

SHELLFISH & CRUSTACEA

DORSET DRESSED CRAB (served cold) 26
Lemon, fries, garlic aioli

PAN-FRIED GARLIC TIGER PRAWNS 26
Garlic king prawns, coriander, grilled lemon, garlic aioli, fries

LOBSTER GF 32 Half 64 Whole
Choose 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
Trio of fish, crevettes, scallop, samphire, green beans, fries

MAINS

8OZ FILLET STEAK GF 40
*28-day aged beef steak, baked plum tomato, grilled flat mushroom, hand cut chips
Served with peppercorn. Add onion rings for £3*

SEAFOOD RISOTTO 34.00
Roasted Scottish salmon, crevettes, mussels, risotto, in a crab bisque sauce

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

8OZ SIRLOIN STEAK GF 35.00
*Sirloin steak, baked plum tomato, grilled flat mushroom, hand cut chips
Served with peppercorn. Add onion rings for £3*

CATCH OF THE DAY Market price GF
Pan-fried catch of the day with grilled lemon, green beans, new potatoes & caper butter sauce

WILD BASS 30
Pan fried wild bass, crab gnocchi, asparagus, Beurre Blanc

CHATEAUBRIAND FOR TWO 16oz GF 85
Baked plum tomatoes, grilled flat mushrooms, hand cut chips, green beans, peppercorn

SIDE ORDERS 5

*Rocket, shallot & parmesan salad
Tomato & shallot salad
Buttered mixed greens
New potatoes
Saffron potatoes*