

CELEBRATING 20 YEARS

2 COURSES £30 / 3 COURSES £36

This menu is a celebration of the past 20 years at Captain's Club, a delicious collection of our all-time favourite dishes. Monday - Thursday all day

STARTER

Soup of the day (G.F/D.F on request)

Chicken liver parfait, spiced tomato chutney, toasted brioche (G.F on request)

Salmon fishcake, samphire, lemon, hollandaise sauce

New Forest asparagus, poached hens' egg, parmesan, garlic aioli (G.F)

Scallops, pea puree, pork belly, mint oil, spring onion (G.F)

MAIN

Dorset dressed crab, lemon, fries, aioli (D.F)

8oz Sirloin of beef, baked plum tomato, grilled flat mushroom, hand cut chips, peppercorn sauce
(£6 supplement) (G.F)

Beer battered haddock, hand cut chips, crushed peas, tartare sauce (G.F)

Roast chicken breast, buttered green beans, creamy mash, chicken jus (G.F)

Roasted squash & cashew nut curry, grilled tofu, saffron rice (G.F)

DESSERT

Vanilla crème brûlée, shortbread (G.F on request)

Summer pudding, clotted cream

Dorset apple tarte tatin, rum & raisin ice cream, toasted almonds (Ve on request)

Selection of two Dorset cheeses, bread, crackers & chutney (Ve on request)

SIDE ORDERS £5

Artisan bread, butter & balsamic

French fries

Hand cut chips

Tomato & shallot salad

Rocket, shallot & parmesan salad (V)

Buttered mixed greens (V) (Ve / G.F on request)

G.F – Gluten free D.F – Dairy free (V) – Vegetarian (Ve) – Vegan

CLUB 20 DISCOUNT IS NOT APPLICABLE TO THIS 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 ordering

A discretionary service charge of 12.5% will be added to the total bill