

Dessert

12noon – 3pm, 6:30pm – 9:30pm

FONDANT £9.00

Dark chocolate fondant, pistachio purée, cherry gel, coffee ice cream
Please allow aprox. 12min of cooking time

CHOCOLATE ORANGE TORTE £8

White chocolate curls, raspberry sorbet

PANNA COTTA £7

Crème fraiche & vanilla panna cotta, spiced plums, granola

CRUMBLE £7.50

Spiced apple & plum crumble, vanilla ice cream

CRÈME BRÛLÉE £7

Madagascan vanilla crème brûlée

BROWNIE S'MORE £8

Marshmallows, digestives, chocolate sauce, vanilla ice cream

CLUB ICE CREAM & SORBET £6

3 scoops of your choice of ice cream & sorbet

COFFEE OF YOUR CHOICE & HOMEMADE TREATS £4.50

British cheese selection £11

Pick 4 cheeses from the list below;

ISLE OF WIGHT BLUE

Made with pasteurised milk. It has a relatively mild blue flavour.
Multiple medal winner at the World, British and International Cheese Awards
Suitable for vegetarians

ROSARY ASH GOAT'S CHEESE

Creamy goat's cheese with a mousse-like texture & a natural acidity, made in Salisbury from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians

CAVE-AGED WOOKEY HOLE

Crumbly with earthy undertones & distinctly nutty, tangy flavour – suitable for vegetarians

BARON BIGOD

A creamy, white brie handmade on the farm in Suffolk by Jonny & the team, from their own raw Montbeliarde cows milk. It has a smooth silky texture & a golden curd, with long lasting warm earth, farmyard & mushroom flavours – not suitable for vegetarians

FRANCIS

Silky-smooth, buttery, rich flavoured cheese from the New Forest with a wonderfully pungent aroma & softness around the rind from pasteurized cow's milk – suitable for vegetarians

Served with daily made bread, chutney & grapes

Welcome

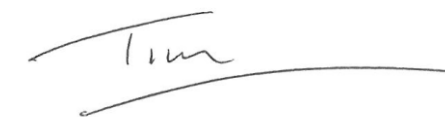
to the club restaurant at the Captains Club, a privately owned and operated hotel overlooking the River Stour.

Our menu features a wide range of meals to suit all tastes and they are all prepared freshly to order. While this assures quality it can mean a delay at busy times.

The team of chefs under the watchful eye of Andrew Gault, source all of our products for their quality and freshness, and our breads and desserts are made fresh every day by our pastry chef.

In our aim to maintain our gold status as a sustainable hotel we only use suppliers with a strong sustainability ethic and all of our tea, coffee, chocolate and sugar products are Fair Trade.

To help us all to enjoy the wildlife on the river we regularly support the Christchurch Harbour Ornithological Group and Swan Rescue Sanctuary to maintain a safe environment for our birds.



Tim Lloyd
Managing Director
Captains Club Hotel

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 10% will be added to the total bill

Starter

12noon – 2:30pm, 6:30pm – 9:30pm

BREAD £2.00

Daily made artisan breads, butter & sea salt

SOUP OF THE DAY £7.50

Daily made bread, butter & sea salt

SOUFFLÉ £8.50

Double baked coastal cheddar soufflé, rocket leaves, white balsamic, parmesan

CHICKEN LIVER PARFAIT £8.50

Toasted brioche, orange jelly, pear chutney

SCALLOPS £13

Cauliflower purée, sweet chilli & coriander gel, pineapple, shaved coconut

SEARED TUNA £13 (served cold)

Sushi rice, salmon caviar, ginger, cucumber, carrots, wasabi, black squid ink mayo, ponzu dressing

BEEF TATAKI £12

Pickled shimeji mushrooms, grilled shallots, ginger, chilli & soya dressing

SALMON FISHCAKE £8

Samphire, hollandaise sauce

LOCH FYNE SMOKED SALMON £11

Capers, shallots, grated egg, lemon, brown bread

ROSARY GOATS CHEESE & BEETROOT TERRINE £7

Walnut soil, red wine glaze, micro salad

Shellfish

ISLE OF WIGHT LOBSTER subject to availability (market price)

With hot garlic butter & fries

DRESSED DORSET CRAB £18 subject to availability

With lemon & herb mayo, green leaves

MOULES MARINIÈRE £9/£16

Steamed rope grown mussels in white wine, garlic, shallots & cream served with homemade bread

LOCH FYNE OYSTERS £8 for 3 £16 for 6

With shallot vinegar

WHOLE CREVETTES £7 for 3 £14 for 6

With chilli & coriander mayo

CAPTAINS CATCH SELECTION £55

Of south coast shellfish served with traditional accompaniments

Main

12noon – 2:30pm, 6:30pm – 9:30pm

LAMB £24

Roast rump of lamb, walnut crust, textures of squash, hispi cabbage, sage pesto
(Please note that we serve our lamb pink. If you would prefer it well done, then please ask)

CHICKEN £18

Cep dusted breast of Avon Tyrell chicken, coastal cheddar potato rösti, caramelised onion, Wild mushrooms, spinach, truffle sauce

BEEF £18

Slow cooked feather blade of beef, celeriac puree, wild mushrooms, port wine dressing

FILLET STEAK 6oz £27

Served with triple cooked chips, onion rings, Winchester watercress, grilled tomato & mushroom
Add peppercorn or béarnaise sauce for £1.50

MONKFISH £24

Tandori spiced loin of monkfish, curried spiced pastry crisp, lentil dahl, coconut & saffron foam

COD £20

Roast fillet of cod, parsley crust, mushroom duxelle, potato & mussel chowder

GURNARD £20

Asian spice crust fillet of gurnard, Indonesian rice cake, grilled tiger prawns, Asian & lime salad, lemongrass & ginger beurre blanc

CRAYFISH MAC & CHEESE £19

Crayfish thermidor macaroni cheese, roquette leaves, sunblushed tomato & parmesan salad

FISH OF THE DAY market price

Simply cooked whole fish served with new potatoes & herb butter

From the garden

DAHL £12

Butternut squash, puy lentil & coconut dahl, saffron foam, cardamom rice, naan bread

GNOCCHI £13

Sage & parmesan gnocchi, roast butternut squash, chargrilled pepper, feta cheese crumble, pumpkin seed, red pepper coulis

RISOTTO £9/£14

Beetroot risotto, lemon cured fennel, goats cheese curd

Side Orders

Mixed or green salad
£3.50

Plum tomato & shallot salad
£3.50

Chantenay carrots
£3.50

Triple cooked chips
£3.50

Braised red cabbage
£3.50

New potatoes
with herb butter
£3.50

Mixed vegetables
£3.50

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