

Dessert

12noon – 3pm, 6:30pm – 9:30pm

FONDANT £8.50

Dark & white chocolate fondant, textures of blackcurrant, blackcurrant & cream ice cream
Please allow approx. 12min of cooking time

MARQUISE £7.50

Banana & white chocolate marquise, salted caramel, toasted pecans

PANNA COTTA £7

Matcha tea panna cotta, poached blackberries, homemade granola

TART TATIN £8

Apple tart Tatin, vanilla ice cream
Please allow approx. 15min of cooking time

CRÈME BRÛLÉE £7

Madagascan vanilla crème brûlée

BROWNIE S'MORE £7.50

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

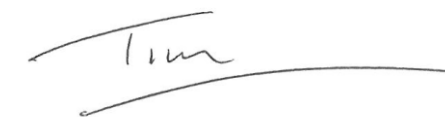
to the club restaurant at the Captains Club, a privately owned and operated hotel overlooking the River Stour.

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

Starter

12noon – 2:30pm, 6:30pm – 9:30pm

BREAD £2.50

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, spinach & shallots

CHICKEN LIVER PARFAIT £8.50

Toasted brioche, Mirabelle plum gel, apricot & ginger chutney

SCALLOPS £13

Celeriac purée, beetroot gel, lamb belly

DEVON CRAB SALAD £9

Fennel, radish, basil cress, gazpacho gel

BEEF CARPACCIO £12

Grilled king oyster mushrooms, red wine roasted silver skin onion, shaved parmesan, truffle & Dijon mayonnaise

SALMON FISHCAKE £8

Samphire, hollandaise sauce

LOCH FYNE SMOKED SALMON £11

Capers, shallots, grated egg, lemon, brown bread

ROSARY GOATS CHEESE MOUSSE £7

Textures of figs, nigella seed tuile, honey & rosemary dressing

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 daily made 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 £20

Confit shoulder of Welsh lamb, textures of cauliflower, roast carrots, bordelaise sauce

CHICKEN £19

Breast of Avon Tyrell chicken, wild mushroom ravioli, chanterelle mushrooms, charred spring onion, peas, broad beans, 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

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

HALIBUT £20

Baked fillet of Halibut, leek stir fry, prawn wonton, crispy leeks, ginger & lemongrass sauce

RED MULLET £19

Pan fried fillet of red mullet, salt & pepper squid, spinach purée, parmesan crisp, chilli & coriander dressing

CRAYFISH MAC & CHEESE £19

Crayfish thermidor macaroni cheese, rocket leaves, sun blushed tomato & parmesan salad

FISH OF THE DAY *market price*

Simply cooked whole fish served with new potatoes & herb butter

From the garden

CAULIFLOWER £13

Spiced baked cauliflower steak, potato rösti, caramelised onion, almond & poppadom crust, curry sauce, coriander yoghurt

GNOCCHI £13

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

RISOTTO £9/£14

Peas, courgette, roasted pine nuts, lemon zest, parmesan crisp

Side Orders

Mixed or green salad
£3.50

Triple cooked chips
£3.50

Plum tomato & shallot salad
£3.50

Braised red cabbage
£3.50

Mixed or green vegetables
£3.50

Chantenay carrots
£3.50

New potatoes
with herb butter
£3.50

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

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