

CLUB ALL DAY MENU

12 noon – 9.30pm

STARTERS & LIGHT MEALS

LOCH FYNE SMOKED SALMON Capers, shallots, grated egg, lemon, brown bread	11.00
CHICKEN LIVER PARFAIT Toasted brioche, orange jelly, pear chutney	8.50
KING PRAWNS Crunchy coated king prawns, chilli & coriander mayo	10.00
SHELLFISH COCKTAIL Prawns & crayfish, Marie Rose sauce	12.00
SALMON FISHCAKES Samphire, hollandaise sauce	8.00/15.00
SOUP OF THE DAY Daily made artisan bread, butter, sea salt flakes	7.50
SOUFFLÉ Double baked coastal cheddar soufflé, rocket leaves, white balsamic, parmesan	8.50

SANDWICHES

CLUB SANDWICH Chicken breast, crispy Parma ham, tomato, egg mayo, on chargrilled white bread	10.00
SUPERFOOD WRAP Chicken, avocado, red peppers, chimichurri, lettuce	10.00
OPEN CRAB Pot of fresh Devon crab meat, dill & lemon zest crème fraiche, seeded granary bread	12.00

TO SHARE

BREADS A selection of our daily made artisan breads, butter & sea salt flakes, olive oil & dukkah	4.50
FISH 'PALETTE' Kiln roasted smoked salmon, mackerel pate, smoked halibut, crunchy prawns, chargrilled vegetables <i>Served with toasted soda bread, balsamic olive oil, roasted garlic</i>	19.00
BRITISH MEAT 'PALETTE' British charcuterie, chicken liver parfait, Hampshire hog sausage roll, figs, caper berries, chargrilled vegetables <i>Served with toasted soda bread, balsamic olive oil, roasted garlic</i>	19.00
VEGETABLE 'PALETTE' Feta cheese, mozzarella, halloumi, artichoke, tomatoes, chargrilled vegetables, <i>Served with toasted soda bread, balsamic olive oil, roasted garlic</i>	16.00
CAMEMBERT Baked with roasted balsamic onions, ciabatta crispbreads	13.00

CLUB EGGS

Available from 12pm – 6pm

Poached eggs on a toasted English muffin with hollandaise:

BENEDICT with Dorset ham	8.00
FLORENTINE with spinach	8.00
ROYALE with Loch Fyne smoked salmon	9.50

SHELLFISH

DRESSED DORSET CRAB <i>subject to availability</i> With lemon, herb mayo, mixed leaves	18.00
MOULES MARINIÈRE Steamed rope grown mussels in white wine, garlic, shallots & cream served with daily made bread	9.00 Small 16.00 Large
LOCH FYNE OYSTERS With shallot vinegar	8.00 for 3 16.00 for 6
WHOLE CREVETTES With chilli & coriander mayo	7.00 for 3 14.00 for 6
ISLE OF WIGHT LOBSTER <i>subject to availability</i> With hot garlic butter & fries	(market price)
CAPTAINS CATCH SELECTION Of south coast shellfish served with traditional accompaniments	55.00

MAINS

BEEF Slow cooked feather blade of beef, celeriac purée, wild mushrooms, port wine dressing	18.00
CAESAR SALAD White anchovies, crispy Parma ham, egg, tomatoes, gem lettuce, croutons & Caesar dressing ADD CHICKEN FOR £2	7.00 Small 13.00 Large
CLUB BEEF BURGER Smoked cheddar, tomato, red pepper, relish, toasted brioche bun, triple cooked chips	15.00
6oz FILLET STEAK Triple cooked chips, onion rings, Winchester watercress, grilled tomato & mushroom ADD PEPPERCORN OR BÉARNAISE SAUCE FOR 1.50	27.00
CHICKEN BHUNA CURRY Medium heat, basmati rice, mini naan	15.00
FISH & CHIPS Fillet of cod in homemade Drop the Anchor beer batter, hand cut chips, pea purée, tartar sauce	16.50
SUPERFOOD SALAD Winchester watercress, avocado, pomegranate, beetroot, quinoa, pumpkin seeds, cider vinegar dressing	14.00
CRAYFISH THERMIDOR MAC Macaroni cheese, rocket, sun blush tomato & parmesan salad	19.00
RISOTTO Beetroot risotto, lemon cured fennel, goats cheese curd	9.00 Small 14.00 Large
FISH OF THE DAY Simply cooked whole fish served with new potatoes & herb butter	(market price)

SIDES

TRIPLE COOKED CHIPS	3.50
FRENCH FRIES	3.50
NEW POTATOES with herb butter	3.50
MIXED VEGETABLES	3.50
BRAISED RED CABBAGE	3.50
MIXED or GREEN SALAD	3.50
PLUM TOMATO & ONION SALAD	3.50

DESSERTS

CRÈME BRULÉE Madagascan vanilla crème brulée	7.00
PANNA COTTA Crème fraiche & vanilla panna cotta, spiced plums, granola	8.00
BROWNIE S'MORE Marshmallows, digestives, chocolate sauce, vanilla ice cream	8.00
CLUB ICE CREAM & SORBET 3 scoops of your choice of ice cream & sorbet	6.00
COFFEE OF YOUR CHOICE & HOMEMADE TREATS	4.50

ENGLISH CHEESE SELECTION

11.00

*Served with daily made bread, chutney & grapes
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.

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

CAVE-AGED WOOKEY HOLE CHEDDAR

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