

CLUB MENU

Available in the lounge 12:00pm – 3:00pm/6:00pm-9:30pm

Available in the restaurant 12:00pm-3:00pm

WHILST YOU CHOOSE

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| BREADS GF on request A selection of our daily made artisan breads, butter & sea salt flakes, olive oil & dukkah | 4.50 |
| LOCH FYNE OYSTER GF Served with shallot vinegar | 8.00 for 3 16.00 for 6 |
| WHOLE CREVETTES GF Served with chilli & coriander mayo | 7.00 for 3 14.00 for 6 |
| CRUNCHY FRIED PANKO PRAWNS Chili & coriander mayo | 12.00 |
| OLIVES GF Green pitted vinci olives | 3.25 |

STARTERS

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| SOUP OF THE DAY GF on request Daily made artisan bread, butter, sea salt flakes | 7.50 |
| SOUFFLÉ Double baked coastal cheddar soufflé, spinach & shallots | 8.50 |
| ENDIVE & STILTON SALAD GF Shaved apple, cranberries, caramelised hazelnuts, blue cheese dressing | 8.00 |
| SHELLFISH COCKTAIL GF on request Prawns & crayfish, Marie Rose sauce, sourdough bread | 10.00 |
| CHICKEN LIVER PARFAIT GF on request Toasted brioche, Mirabelle plum gel, apricot & ginger chutney | 8.50 |
| LOCH FYNE SMOKED SALMON GF on request Capers, shallots, grated egg, lemon, brown bread | 11.00 |
| CRAB ON TOAST GF on request Devon crab meat, dill & lemon zest crème fraiche on daily made granary bread | 10.00 |
| SALT & PEPPER SQUID GF on request Wasabi miso sauce & Sriracha | 8.50 |
| SALMON FISHCAKE Local rocket, parmesan, coriander & chili dressing | 8.00 Starter 15.00 Main |
| MOULES MARINIÈRE GF on request Steamed rope grown mussels in white wine, garlic, shallots & cream served with daily made bread | 9.00 Starter 16.00 Main |

MAINS

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| SRI-LANKAN MONKFISH CURRY GF Jasmine rice, coconut yoghurt, coriander | 22.00 |
| MIXED SIMPLY COOKED FISH GF Served with new potatoes, herb butter, lemon | 20.00 |
| FISH & CHIPS Fillet of cod in homemade Drop the Anchor beer batter, hand cut chips, pea purée, tartar sauce | 16.50 |
| CAULIFLOWER GF on request Spiced baked cauliflower steak, potato rosti, caramelised onion, almond & poppadum crust, curry sauce, coriander yoghurt | 14.00 |
| RISOTTO GF Saffron risotto, asparagus, sun blushed tomatoes, crème fraiche | 9.00 Small 14.00 Large |
| CAESAR SALAD GF on request White anchovies, crispy Parma ham, egg, tomatoes, gem lettuce, croutons & Caesar dressing ADD CHICKEN FOR £2 | 7.00 Small 13.00 Large |
| SUPERFOOD SALAD GF on request Beetroot, pomegranate, carrots, red & white quinoa, spinach, rocket, walnuts, sunflower seeds, ginger & sesame dressing | 14.00 |
| PAN ROASTED CHICKEN GF Breast of Avon Tyrrell chicken, ultimate mash, French beans, pan gravy | 13.00 |
| SAUSAGE & MASH Neal’s & Son traditional sausage, ultimate mash, caramelised red onion gravy | 12.00 |
| GRILL | |
| CLUB BEEF BURGER GF on request Tomato, lettuce, onion, Dorsetshire sauce, toasted brioche bun, triple cooked chips ADD ISLE OF WIGHT BLUE CHEESE £2.50 ADD KING PRAWNS £4 | 14.00 |
| 8OZ FILLET STEAK GF Triple cooked chips, local rocket salad ADD PEPPERCORN OR BÉARNAISE SAUCE FOR 2.00 | 29.00 |

SIDES

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

TO SHARE

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| ‘CLUB PALETTE’ – create your own (GF on request) Served with chargrilled vegetables, roasted cherry tomatoes, toasted sourdough bread, balsamic olive oil, roasted garlic | 20.00 |
| <i>Pick 4 items from the list below;</i> | |
| Kiln roasted smoked salmon - Mackerel pate - Crunchy prawns - Chicken liver parfait – Hampshire hog sausage roll - Feta cheese – Mozzarella – Halloumi - Figs | |

SANDWICHES available 12:00pm-3:00pm

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| CAPTAINS CLUB SANDWICH GF on request Chicken breast, crispy Parma ham, tomato, egg mayo, on chargrilled white Barra Gallega baguette | 10.00 |
| HUMMUS ON TOAST GF on request Chestnut mushrooms, pine nuts on sourdough toast | 8.00 |
| SUPERFOOD WRAP Chicken avocado, red pepper, chimichurri, lettuce | 11.00 |
| BEEF CIABATTA GF on request Roast sirloin of beef, caramelised onion, tarragon mayo, buttered ciabatta | 11.00 |

CLUB EGGS available 12:00pm – 3:00pm

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| Poached eggs on a toasted English muffin with hollandaise: | |
| BENEDICT with Dorset ham (GF on request) | 8.50 |
| FLORENTINE with spinach (GF on request) | 7.50 |
| ROYALE with Loch Fyne smoked salmon (GF on request) | 9.50 |

SET LUNCH MENU 2 COURSES £19.50 / 3 COURSES £24.50

Monday – Saturday 12:00pm – 3:00pm

STARTER

Soup of the day, daily made bread, butter, sea salt flakes (GF on request)
Crunchy coated king prawns (6), chili & coriander mayo
Twice baked coastal cheddar soufflé, spinach & shallot salad

MAIN

Fillet of cod in homemade Drop the Anchor beer batter, hand cut chips, pea purée, tartar sauce
Breast of Avon Tyrrell chicken, ultimate mash, French beans, pan gravy (GF)
Saffron risotto, asparagus, sun blushed tomatoes, crème fraiche (GF)

DESSERT

Madagascan vanilla crème brûlée (GF)
Summer berry pudding, raspberry coulis, Dorset clotted cream
Elderflower panna cotta, gooseberries, shortbread crumbs (GF on request)

DESSERTS

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| CRÈME BRULÉE GF Madagascan vanilla crème brulée | 7.00 |
| PANNA COTTA GF on request Elderflower panna cotta, gooseberries, shortbread crumbs | 7.00 |
| BROWNIE S’MORE GF on request Marshmallows, digestives, chocolate sauce, vanilla ice cream | 8.00 |
| CLUB ICE CREAM & SORBET GF 3 scoops of your choice of ice cream & sorbet | 6.00 |
| COFFEE & CHOCOLATE TREATS GF | 5.00 |

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| ENGLISH CHEESE SELECTION GF on request Served with daily made bread, Dorset real ale chutney & grapes Pick 4 cheeses from the list below | 11.00 |
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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