

BREAKFAST MENU

Available in the lounge 8:00am – 11:00am

CAPTAIN'S FULL ENGLISH GF on request Choice of eggs, Neal's & Son traditional sausage, bacon, chestnut mushrooms, grilled tomato, black pudding, baked beans with granary or white toast	11.00	HUMMUS GF on request Chestnut mushrooms on sourdough toast	8.00
VEGGIE BREAKFAST GF on request Choice of eggs, vegetarian sausage, chestnut mushrooms, grilled tomato, spinach, baked beans with granary or white toast	10.00	LOCH FYNE SMOKED SALMON GF Scrambled egg, lemon	9.00
EGGS BENEDICT GF on request With Dorset ham	8.50	BREAKFAST ROLL Neal's & Son traditional sausage, bacon & fried egg on a soft brioche roll	8.00
EGGS ROYALE GF on request With Loch Fyne smoked salmon	9.50	CRUSHED AVOCADO GF on request With poached eggs, chilli flakes & sourdough bread soldiers	9.00
EGGS FLORENTINE GF on request With spinach	7.50	EGGS ON TOAST GF on request Scrambled or poached served on brown or white toast	6.00
CLUB OMELETTE GF Cheese & mushroom	7.50	RACK OF TOAST GF on request Mixed, white or brown with selection of preserves	4.00

AFTERNOON MENU

Available in the lounge 3:00pm – 6:00pm

LIGHT MEALS

BREADS GF on request A selection of our daily made artisan breads, butter & sea salt flakes, olive oil & dukkah	4.50	CAPTAINS CLUB SANDWICH GF on request Chicken breast, crispy Parma ham, tomato, egg mayo, on chargrilled white Barra Gallega baguette	10.00
SOUP OF THE DAY GF on request Daily made artisan bread, butter, sea salt flakes	7.50	CLUB BEEF BURGER GF on request Tomato, lettuce, onion, Dorsetshire sauce, toasted brioche bun, triple cooked chips	14.00
CHICKEN LIVER PARFAIT GF on request Toasted brioche, plum gel, apricot & ginger chutney	8.50	ADD ISLE OF WIGHT BLUE CHEESE £2.50 ADD CHEDDAR CHEESE £1.50 ADD KING PRAWNS £4.00	
CRUNCHY COATED KING PRAWNS Chili & coriander mayo	12.00	FISH & CHIPS Fillet of cod in homemade Drop the Anchor beer batter, hand cut chips, pea purée, tartar sauce	16.50
SUPERFOOD SALAD GF on request Beetroot, pomegranate, carrots, red & white quinoa, spinach, rocket, walnuts, sunflower seeds, ginger & sesame dressing ADD CHICKEN FOR £2	14.00	TRIPLE COOKED CHIPS or FRENCH FRIES	3.50
SALMON FISHCAKES Celeriac & carrot salad, aioli sauce	8.00/15.00	MIXED SALAD or GREEN SALAD GF	3.50

DESSERTS

CRÈME BRULÉE GF Madagascan vanilla crème brulée	7.00	BROWNIE S'MORE GF on request Marshmallows, digestives, chocolate sauce, Purbeck salted caramel ice cream	8.00	CLUB ICE CREAM & SORBET GF 3 scoops of your choice of ice cream & sorbet	6.00
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CLUB AFTERNOON TEA MENU

Available 3:30pm – 5:00pm pre-booking is essential as we unfortunately cannot guarantee availability on the day

AFTERNOON TEA

Coronation chicken wrap
Smoked salmon & cream cheese on homemade brown bread
Hampshire hog sausage roll
Brie & chutney finger sandwich
Egg mayo & watercress finger sandwich
Freshly baked vanilla scone & raisin scone
Dorset clotted cream, strawberry & Champagne preserve
Raspberry & vanilla posset
Lemon meringue pie
Chocolate brownie with chocolate orange icing
Banoffee macaron
served with your choice of any leaf tea or coffee

19.00

ENGLISH OAK TEA

Includes all of the items in the full afternoon tea platter with a glass of English Oak Chinkapin Rose

26.50

CHAMPAGNE TEA

Includes all of the items in the full afternoon tea platter with a glass of Taittinger Champagne

28.00

Please note, one tea or coffee is included in the prices listed
Extras are charged at standard menu prices

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TEA 2.90

We offer 100% natural, whole leaf teas & herbal infusions. Taste, quality & simplicity are what it's all about. From the crisp fresh taste of our peppermint to the gentle taste of our green tea, it's all here for you to try, just real clean tastes.

MAYFAIR ENGLISH BREAKFAST a blend of organic teas from Sri Lanka, China & Tanzania with safflower petals
RUSSIAN EARL GREY luxury black tea, dried orange peel, cornflower petals & lemongrass
PEPPERMINT WILLAMETTE pungent organic tea with cool & fresh menthol finish
CAMOMILE aromatic Egyptian flowers with a fruity flavour
LEMON & GINGER rooibos with lemongrass, pineapple & lime flavour with tingling ginger finish
CRANBERRY & APPLE natural dried fruit with hibiscus & rosehip petals
ORGANIC ASSAM luxury, malty black tea with a light peppermint taste
JAPAN SENCHA premium green tea
JASMINE WITH FLOWERS green tea with surprising body & captivating floral character
LAPSANG SOUCHONG smooth & crisp black tea with remarkable aromas of pine & oak wood

CAKE OF THE DAY
£3.50

COFFEE

Our coffee is responsibly grown; it's certified by the UTZ Kapeh Foundation, supporting sustainability & the well-being of coffee producers & their families. 100% Arabica beans from farms in Brazil, Costa Rica and Colombia

	SMALL	LARGE
ESPRESSO	£2.00	£2.80
MACCHIATO	£2.20	-
AMERICANO	£2.50	£3.20
FLAT WHITE	£2.90	-
WHITE	£2.90	£3.80
CAPPUCCINO	£2.90	£3.80
LATTE	-	£3.80
MOCHA	-	£3.80
FLOATER	-	£3.80
COFFEE POT	£3.80	£6.00
AFFOGATO - espresso poured over ice cream	£4.00	
ADD EXTRA SHOT OF COFFEE	£0.50	
ADD SYRUP - caramel, cinnamon, vanilla, gingerbread, hazelnut	£0.50	

HOT CHOCOLATE

ULTIMATE HOT CHOCOLATE	£2.60	£3.80
STANDARD HOT CHOCOLATE	£2.10	£3.40

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.