

CLUB MENU

Available in the lounge/restaurant 12:00pm – 2:30pm/6:00pm-9:00pm

STARTERS

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| SOUFFLÉ 8.50 Double baked coastal cheddar soufflé, spinach & shallots | PARFAIT GF on request 8.50 Chicken liver parfait, Isle of Wight tomato chutney, toasted brioche | FISHCAKE 8.00 Salmon fishcake, samphire, hollandaise |
| BEETROOT CARPACCIO 7.00 Crushed pistachios, horseradish, mixed leaves | SMOKED SALMON GF 11.00 Conker gin & beetroot cured smoked salmon, fennel & lemon salad | SEARED TUNA GF on request 12.00 Sesame, avocado, wasabi, pink grapefruit |
| SOUP GF on request, ⑤ on request 7.50 Minted pea soup, watercress, crème fraîche, daily made artisan bread, butter, sea salt flakes | SCALLOPS GF 13.00 Pea purée, crispy Dorset ham | RISOTTO GF half £8.50 / whole £14.00 Asparagus, goats' cheese |

SHELLFISH & CRUSTACEANS

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| LOCH FYNE OYSTERS GF 6 for 17.00 Shallot vinegar, lemon, tabasco | PANKO PRAWNS 12.50 Crunchy panko prawns, chilli & coriander mayo | PRAWN COCKTAIL GF on request 11.00 Atlantic prawn & crayfish cocktail, Marie Rose sauce |
| DRESSED DORSET CRAB GF 18.00 Mayonnaise, fresh leaves salad, lemon | LOBSTER half £20.00 / whole £40.00 Isle of Wight lobster, French fries, garlic butter | MOULES MARINIÈRE GF on request 16.00 Steamed rope grown mussels, white wine, shallots, cream, French fries |

CLUB EGGS available 12:00pm – 2:30pm

Poached eggs on a toasted English muffin with hollandaise:

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| 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 |

SANDWICHES & SALADS 12:00pm – 2:30pm

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| CLUB CIABATTA £10.50 Chicken, crispy ham, egg mayo, tomato, gem lettuce |
| SUPERFOOD WRAP £10.00 Chicken, avocado, red pepper, chimichurri, lettuce |
| CAESAR SALAD GF on request Large £13.00 small £7.00 White anchovies, crispy Parma ham, egg, tomatoes, gem lettuce, croutons, Caesar dressing ADD CHICKEN for £2.00 |

MAINS

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| LEMON SOLE GF 21.00 Whole grilled lemon sole, new potatoes, parsley butter | FISH & CHIPS 16.50 Sustainably sourced fillet of fish in homemade Drop the Anchor beer batter, hand cut chip, pea puree, tartare sauce | CHICKEN SCHNITZEL 12.00 Crispy fried chicken breast, caper & parsley butter, local rocket salad |
| CAULIFLOWER GF ⑤ on request 15.00 Spiced baked cauliflower steak, potato rösti, caramelised onion, almond & poppadum crust, curry sauce, coriander yoghurt | BEEF BURGER 14.50 Tomato, onion, lettuce, coastal cheddar cheese, brioche bun, hand cut chips | SEAFOOD LINGUINE 18.00 Shellfish, tomato & chilli sauce |

FROM THE PLANCHA

PORK LOIN GF on request 19.50
Lemon marinated charred pork loin, sauté potatoes,
tenderstem broccoli, pesto

LAMB CUTLETS GF 23.50
Sauté potatoes, rosemary butter



SIRLOIN STEAK GF on request 25.50
Isle of Wight salt aged sirloin, triple cooked chips,
peppercorn & tarragon butter

SEA BASS FILLET GF 22.50
Local caught whole sea bass fillets, buttered new potatoes,
tenderstem broccoli, chili & coriander dressing

SIDES

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| HAND CUT CHIPS or FRENCH FRIES 3.75 |
| MINTED NEW POTATOES 3.75 |
| RED CABBAGE 4.00 |

SIDES

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| LOCAL ROCKET SALAD WITH PARMESAN 3.75 |
| TOMATO & ONION SALAD 3.75 |
| TENDERSTEM BROCCOLI 4.00 |

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

⑤ - Suitable for vegans GF - Gluten free