

# Lunch and Dinner

12noon - 3pm, 6:30pm - 10pm

## Starters

<b>Beef</b> £11 Carpaccio, carrot, ginger and coriander satay dressing	<b>Roulade</b> £8 Smoked salmon, spinach, cream cheese roulade and sundried tomato dressing	<b>Scallops</b> £12 Seared scallops, roast chorizo and apple, apple puree, herb salad
<b>Soufflé</b> £8 Double baked coastal cheddar soufflé, spinach and shallot salad.	<b>Ham hock</b> £7 Ham hock, piccalilli, parsley butter and toast	<b>Salmon fishcakes</b> £7/£14 With baby gem, pea and mint salad and hollandaise
<b>Chicken liver parfait</b> £7 Toasted brioche and fig chutney	<b>Omelette Arnold Bennet</b> £7 Smoked Haddock, bechamel, parmesan	<b>Tear 'n' share</b> £8 Homemade bread with smoked salmon, lemon and chive creme fraiche with watercress

## Shellfish

<b>Crevettes</b> £10 ½ Dozen with chilli & coriander mayo	<b>Moules Mariniere</b> £10 Steamed in white wine, garlic, shallots and cream served with homemade bread "sticks"
<b>Oysters</b> £12 ½ Dozen with shallotte vinegar	<b>Lobster</b> £15/£25 Half or whole with hot garlic butter and fries
<b>Club platter</b> £25/£50 Today's premium south coast shellfish served with traditional accompaniments	<b>Whole crab</b> £14 With lemon and herb mayo

## Main

<b>Fish of the day</b> £17 Grilled market fish served with warm salad of green beans and cherry tomato, new potatoes	<b>Sea Bass</b> £18 Pan fried fillet of sea bass, crab and asparagus salad with fennel puree	<b>Cod</b> £16 Oven roasted fillet of cod with salt cod brandade, leeks, tarragon and mustard sauce
<b>Lamb</b> £20 Roast rump of lamb, spinach, crispy shallot and goats cheese crushed new potatoes	<b>Duck</b> £18 Duck breast, confit leg bubble and squeak, fried duck egg	<b>Chicken</b> £16 Roasted chicken breast with truffle tagliatelle, wild mushrooms and asparagus

## Grills

<b>Steaks</b> Served with hand cut chips, onion rings, grilled tomato, grilled mushroom and watercress served with peppercorn or bearnaise sauce	<b>Club beef burger</b> £12 Smoked cheddar, tomato, red pepper relish and chips
<b>6oz Fillet</b> £27	<b>8oz Rib eye</b> £25

## Salads

<b>Chicken caesar salad</b> £7/£12 Roast chicken, white anchovies, crispy Parma ham, gem lettuce, croutons and caesar dressing	<b>Goats cheese muffin</b> £7/£12 Grilled Somerset goats cheese, topped with caramelized onion on an English muffin served on a tomato and onion salad	<b>Crab cocktail</b> £9 Chilli and lemon creme fraiche and pink grapefruit
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## Vegetarian

<b>Pasta</b> £7/£12 Fettucine, sun dried tomato, sweetcorn, and chilli, gorgonzola dressing	<b>Risotto</b> £7/£12 Pea, spring onion and tarragon risotto	<b>Roasted Beetroot</b> £12 With asparagus and herb gnocchi, goats cheese and pine nut crumble
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## Side Orders

<b>Buttered new potatoes</b> £3.50	<b>Glazed Chantenay carrots</b> £3.50
<b>Creamed mash</b> £3.50	<b>Baked cauliflower with parmesan</b> £3.50
<b>Spring Greens</b> £3.50	<b>Plum tomato and shallot salad</b> £3.00
<b>Leaf salad with citrus dressing</b> £3.00	<b>French Fries</b> £3.00
<b>Hand cut chips</b> £3.50	

# All Day

11:30am-10pm

## Easy Food

<b>Soup of the day</b> £6 Homemade soup and crusty bread
<b>Chicken liver parfait</b> £7 Toasted brioche and fig chutney
<b>Club Eggs</b> £7 Poached eggs on a toasted English muffin with hollandaise Either: <b>Benedict</b> with Dorset ham, <b>Florentine</b> with wilted spinach,
<b>Omelette Arnold Bennet</b> £7 Smoked Haddock, bechamel, parmesan
<b>Club beef burger</b> £12 Smoked cheddar, tomato, red pepper relish and chips
<b>Thai green curry</b> £12 With jasmine rice and mini naan
<b>Salmon fishcakes</b> £7/£14 With baby gem, pea and mint salad and hollandaise
<b>Fish &amp; Chips</b> £14 Fillet of cod in homemade beer batter, hand cut chips, pea puree and tartare sauce

## To Share...

<b>Breads</b> £2 A selection of our homemade bread "sticks"	<b>Tapas platter</b> £10 Hot and cold tasting selection of: cured meats, fish, falafel balls, Spanish omelette, olives with focaccia bread
<b>Baked camembert</b> £10 With roasted balsamic onions, walnut and raisin crispbreads	<b>Charcuterie</b> £12 A selection of cured meats, olives, marinated mushrooms and focaccia bread
<b>Tear 'n' share</b> £8 Homemade bread with smoked salmon, lemon and chive crème fraiche with watercress	<b>King Prawns</b> £9 Crunchy coated king prawns served with chilli & coriander mayo

## Crustacea

<b>Crevettes</b> £10 ½ Dozen with chilli & coriander mayo	<b>Oysters</b> £12 ½ Dozen with shallotte vinegar
<b>Whole crab</b> £14 With lemon and herb mayo	<b>Club platter</b> £25/£50 Today's premium south coast shellfish served with traditional accompaniments
<b>Moules Mariniere</b> £10 Steamed in white wine, garlic, shallots and cream served with homemade bread "sticks"	<b>Lobster</b> £15/£25 Half or whole with hot garlic butter and fries

## From the garden

<b>Roasted Beetroot</b> £12 With asparagus and herb gnocchi, goats cheese and pine nut crumble
<b>Pasta</b> £7/£12 Fettucine, sun dried tomato, sweetcorn, and chilli, gorgonzola
<b>Risotto</b> £7/£12 Pea, spring onion and tarragon risotto

## Dessert

<b>Dark chocolate fondant</b> £8.00 with pistachio ice cream	<b>Vanilla creme brulee</b> £6.00 with cookies
<b>Warm spotted dick</b> £6.00 with ustad and berry jam	<b>Club sundaes</b> £6.00 Toffee banana or warm berry both with ice cream, cream, cookies and fruit
<b>Dessert of the day</b> £6.00 Please ask a member of the crew	<b>Club ice cream and sorbet</b> £6.00 3 scoops of your choice of ice cream and sorbets
<b>Homemade Petit Fours</b> £1.50 per person	

<b>Cheese Selection</b> £10 Pick 4 cheeses from the list below; Dorset Blue Vinney Rosary Goats Cheese Barber 1883 Isle of Wight soft Wigmore Cheese of the day Served with fig chutney, walnut & sultana bread (n)
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<b>Mini Dessert Selection</b> Try individually, or build a tasting platter of your own. £3 each Trifle Tropical Pavlova Buttermilk pudding with whisky raisins Raspberry millefeuille Choux bun filled with toffee ice cream Pecan parfait
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## Plat du jour

<b>Monday</b> <b>Poached Salmon</b> £10 Salad of watercress, shallots, new potatoes and tarragon mayo	<b>Tuesday</b> <b>Roast Dorset ham</b> £10 With savory cabbage, new potatoes and parsley sauce
<b>Wednesday</b> <b>Chicken Stroganoff</b> £10 With wild rice	<b>Thursday</b> <b>Cottage pie</b> £10 With glazed carrots and baby onions
<b>Friday</b> <b>Fish pie</b> £10 With buttered broccoli	<b>Saturday</b> <b>Duck a l' Orange</b> £10 With fondant potato, and wilted baby spinach
<b>Sunday</b> <b>Roast sirloin of beef</b> With traditional accompaniments £15	

## Sandwiches

<b>Club</b> £9 Crispy Parma ham, boiled egg, chicken, tomato and mayo on grilled bloomer bread	<b>Asparagus Wrap</b> £6 Asparagus, mozzarella, sun blushed tomato, avocado dip
<b>Crab</b> £9 Fresh dressed crab meat with creme fraiche and rustic bread	<b>Breakfast roll</b> £7 Sausage, bacon, fried egg on a soft white roll
<b>Beef</b> £9 Rare roast beef with dill and mustard on ciabatta	<b>Salmon bagel</b> £7 Scottish smoked salmon and cream cheese

## Salads

<b>Chicken caesar salad</b> £7/£12 Roast chicken, white anchovies, crispy Parma ham, gem lettuce, croutons and caesar dressing
<b>Crab cocktail</b> £9 Chilli and lemon creme fraiche and pink grapefruit
<b>Pear and fennel salad</b> £6/£10 with feta and pomegranate dressing
<b>Goats cheese muffin</b> £7/£12 Grilled Somerset goats cheese, topped with caramelized onion on an English muffin served on a tomato and onion salad

## Steak

Served with hand cut chips, onion rings, watercress, grilled tomato and mushroom with peppercorn or bearnaise sauce	
<b>6oz Fillet</b> £27	<b>8oz Rib eye</b> £25