

# CLUB MENU

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

## STARTERS

<b>SOUFFLÉ</b> 8.50 Double baked coastal cheddar soufflé, spinach & shallots	<b>PARFAIT</b> GF on request 8.50 Chicken liver parfait, Isle of Wight tomato chutney, toasted brioche	<b>FISHCAKE</b> 8.00/15.00 Salmon fishcake, samphire, hollandaise
<b>BEETROOT CARPACCIO</b> 7.00 Crushed pistachios, horseradish, mixed leaves	<b>SALMON GRAVADLAX</b> GF 11.00 Dorset conker gin & beetroot cured Salmon gravadlax, fennel & lemon salad	<b>SEARED TUNA</b> GF on request 12.00 Sesame, avocado, wasabi, pink grapefruit
<b>SOUP</b> GF on request, ⑤ on request 7.50 Minted pea soup, watercress, crème fraîche, daily made artisan bread, butter, sea salt flakes	<b>SCALLOPS</b> GF 13.00 Pea purée, crispy Dorset ham	<b>RISOTTO</b> GF half £8.50 / whole £14.00 Asparagus, goats' cheese

## SHELLFISH & CRUSTACEANS

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

<b>BENEDICT</b> with Dorset ham (GF on request)	8.50
<b>FLORENTINE</b> with spinach (GF on request)	7.50
<b>ROYALE</b> with Loch Fyne smoked salmon (GF on request)	9.50

### SANDWICHES & SALADS 12:00pm – 2:30pm

<b>CLUB CIABATTA</b> £10.50 Chicken, crispy ham, egg mayo, tomato, gem lettuce	
<b>SUPERFOOD WRAP</b> £10.00 Chicken, avocado, red pepper, chimichurri, lettuce	
<b>CAESAR SALAD</b> GF on request Large £14.00 small £7.00 White anchovies, crispy Parma ham, egg, tomatoes, gem lettuce, croutons, Caesar dressing <b>ADD CHICKEN</b> for £2.00	

## MAINS

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

## FROM THE PLANCHA

**PORK LOIN** GF on request 18.50  
Lemon marinated charred pork loin, sauté potatoes,  
tenderstem broccoli, pesto

**LAMB CUTLETS** GF 23.50  
Sauté potatoes, rosemary butter



**SIRLOIN STEAK** GF on request 24.00  
Isle of Wight salt aged sirloin steak, hand cut chips,  
peppercorn & tarragon butter

**SEA BASS FILLET** GF 22.00  
Locally caught sea bass fillets, buttered new potatoes,  
tenderstem broccoli, chili & coriander dressing

## SIDES

<b>HAND CUT CHIPS</b> or <b>FRENCH FRIES</b>	3.75
<b>MINTED NEW POTATOES</b>	3.75
<b>RED CABBAGE</b>	4.00

## SIDES

<b>LOCAL ROCKET SALAD</b> WITH <b>PARMESAN</b>	3.75
<b>TOMATO &amp; ONION SALAD</b>	3.75
<b>TENDERSTEM BROCCOLI</b>	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