



THE CLUB HOUSE



Club House Sourdough £3.95

Club House Focaccia £3.95

Marinated Olives £3.50/£6.00

Starters

Roast Beetroot £11

Roasted candy beetroot with Somerset goats curd, beetroot powder, sourdough cracker and mustard dressing

Trio of Oysters £14

Shucked to order oysters with pickled shallots and lemon

Clams £16

Dorset clams with chorizo, red onion and tomatoes

Heritage Tomatoes £12

Dressed heritage tomatoes, whipped ricotta, pickled chilli, balsamic, focaccia crumb

Whipped Cods Roe £12

Smoked cod's roe with a radish, fennel and leaf salad, sourdough cracker croutons and a sherry and preserved lemon dressing

Burrata £12

Creamy burrata with homemade focaccia, balsamic glaze, olive oil, house pickles and homegrown leaves

Devon Mussels £13

Devon mussels steamed in a Hive white wine, herb and cream sauce

Mackerel Pate £9

Smoked mackerel pate with cornichons and croutons

Mains

Seafood Platter £160 (2-4 people)

Whole Lobster, Picked Crab meat, Calamari, Mackerel Pate, Cods Roe, Smoked Salmon, Mussels, Fish Goujons, Chips and Salad (+8oz Sirloin £25)

500g Tomahawk £40pp (2 people)

Reverse seared local tomahawk steak served with skinny fries and peppercorn sauce

Whole Seabass £30pp (2 people)

Whole large (1kg) seabass oven roasted dressed in sauce vierge with herb buttered potatoes and lemon

Cornish Lobster (Half £35 / Whole £67.50)

Cornish lobster grilled in garlic butter with skinny fries and dressed salad

Club House Fish and Chips £20

Crispy battered haddock fillet served with rustic cut chips, mushy minted peas, and tartare sauce

BBQed Aubergine £18

Fire roasted aubergine, romesco, salsa Verde, garden leaves and toasted almonds

Cornish Mackerel £21

Butterflied mackerel with a salad of grilled apricot, green olives, crumbled feta and pickles

Sirloin Steak £30

Seared local sirloin steak with peppercorn sauce, grilled beef tomato and skinny fries

Cornish Cod £28

Pan roasted cod fillet with crushed potatoes, celeriac puree, courgette ribbon and hazelnut salad, salsa verde

Sides (All £4.50)

Rustic Chips, Skinny Fries, Mustard Dressed Greens, Crispy Potatoes, Homegrown salad

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

Desserts

Chocolate Cremieux £8

Served with crème fraiche, chocolate soil, olive oil and toasted hazelnuts

Cheeseboard £13

Smoked applewood cheddar, Cotswold organic brie, devon blue, celery, homemade chutney and crackers

Meringue £8

Rose Hip Meringue with fruit compote, Chantilly cream and raspberry sorbet

Poached Peach £8

Peaches poached in peach liquor, homemade milk ice cream, honeycomb, white chocolate and thyme

BBQ Pineapple £8

Fire roasted pineapple with homemade rum and date ice cream

Panna Cotta £8

Buttermilk panna cotta with macerated strawberries and caramelised white chocolate

Lemon Posset £8

Lemon posset with macerated raspberries and shortbread

Petit Four £4

Salted caramel chocolate, dark chocolate truffle, fudge

Selection of Ice Creams and Sorbets £2.95/scoops

Ice creams: strawberry, chocolate, vanilla, homemade milk, homemade rum & date

Sorbets: raspberry, mango, blood orange and lemon

WINE RECOMMENDATIONS FOR THE DAY!

2022 Ezimit Viognier, Republic of North Macedonia 31.00

2022 Doppler Zeleni Silvanec, Styria, Slovenia (10.5% abv) 33.00

2022 Organic Gancedo Godello, El Bierzo, Leon, Spain 37.50

2022 Organic Bodegas Bagordi Rioja Rosado, Rioja, Spain 30.00

2019 Castlewood Blanc de Blancs, Devon, England 12.50/69.00

NV Castlewood Sparkling Rose, Devon, England 12.50/69.00

(Ideal with our fish and shellfish dishes)

2022 Cantina di Negrar Corvina, Verona, Italy 7.50/20.50/29.50

2023 Organic Gancedo Mencia, El Bierzo, Leon, Spain 33.50

2021 Petit Immortelle, Rouge, Cotes de Roussillon, France 36.00

2020 Chelti Saperavi, Kakheti, Georgia 38.00

(Ideal with the meat)

75ml Glass of – 2020, Mas Amiel Maury, France 8.75

(Ideal with Chocolate)

75ml Glass of Pfeiffer Muscat, Rutherglen, Australia 8.25

75ml Glass of – 2017 Kardos Tokaji Aszú 5 Puttonyos, Mád-Tokaj, Hungary 8.75

(Ideal with fruit-based desserts and cheese)

75ml Glass of Corney & Barrow's 20-year-old Tawny Port 9.75

(Ideal with cheese)

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