

THE CLUB HOUSE

Sour dough 2.95
Marinated Olives 6.00

STARTERS

Seafood Chowder 13.00

Seafood chowder of Atlantic hake and smoked haddock finished with white truffle oil and fresh parsley

Isle of Wight Tomato and Parmesan Salad 9.50

Isle of Wight tomatoes tossed in Tamarisk Farm salad finished with basil oil marinated mozzarella

Grilled Cornish Sardines

Panzanella salad, pickles

Dorset Crab Salad 14.00

Mixed Dorset crab meat tossed with Tamarisk Farm salad, Isle of Wight tomatoes, shaved fennel, spring onions and avocado

MAINS

Club House Fish and Chips 19.00

Crispy battered line caught pollock served with rustic cut chips, mushy peas and tartare sauce

La Tua Beetroot Gnocchi 18.00

La Tua beetroot gnocchi with blistered Isle of Wight tomatoes, pan seared wild mushrooms, basil oil and shaved parmesan

Jacobs Ladder

Slow braised rib of beef, truffle mash, charred sweetheart cabbage, red wine sauce

Barnsley Chop 28.00

Spring Dorset lamb, rosemary roast new potatoes, Cornish asparagus, salsa Verde

Whole Line Caught Mackerel 21.00

Tamarisk Farm salad, saffron potato, aioli

Grilled whole lemon sole 20.00

new potato salad, brown shrimp butter

Seafood Platter 150.00

Whole lobster, scallop thermidor, roast skate, tamarisk salad, tartare sauce and aioli

Whole or Half Lobsters Half 35.00 Whole 60.00

Served with either garlic butter or thermidor sauce

SIDES all at 4.50

Rustic Cut Chips

Cornish New Potatoes with Chorizo

Heritage Tomato Salad

Side of Buttered Vegetables

Tamarisk Farm 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.

D E S S E R T S all at 8.50

Cheesecake

Baked vanilla cheesecake, honeycomb ice cream, blueberries

Dark Chocolate and Orange Fondant

Seared oranges and orange jelly

Prosecco and Seasonal Fruit Jelly

Strawberry and champagne sorbet, granola

Apricot and Almond Tart

Vanilla ice cream, fresh raspberries

Iced Lemon Parfait

New season rhubarb compote, biscotti

Selection of Homemade Ice Creams and Sorbets

Ice creams: strawberry, chocolate, vanilla, honeycomb

Sorbets: mango & passionfruit, orange, lemon

2.95 a scoop or 7.95 for 3 scoops

Farmhouse Cheese

7.25 each / 9.50 for all three

White Lake Pave Cobble, Bath Blue and Cornish Gouda
all accompanied with crackers

D E S S E R T W I N E

75ml Glass of – 2016, Immortelle Rivesaltes Grenat 11.00

(Ideal with Chocolate)

75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 7.25

75ml Glass of – 2017, Corney and Barrow Select Sauternes 7.25

75ml Glass of – Santon & Killen Rutherglen Muscat, Australia 8.25

75ml Glass of – 2016 Tokaji Aszu, Tokaj-Bene, Hungary 12.00

(Ideal with fruit-based desserts and cheese)

50ml Glass of Kingston Black 5.50

(Just on its own)

75 ml Glass of Corney and Barrow Select 20-year-old Tawny Port 7.95

75 ml Glass of Warre's Otima 10-year-old Tawny Port 6.95

75ml Glass of Croft's LBV Port 6.50 (Ideal with Cheese)

WINE SPECIALS FOR THE DAY!

2020 Hommage A Colette, Grenache Blanc, Pays D'Oc, France 7.25/27.00

2020 Maia Rose, Cotes de Provence, France 42.00

(ideal with our fish dishes)

2020 Salterio, Mencia, Bierzo, Spain 32.00

(ideal with our Barnsley chop)

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