

M E N U

SEAFOOD

Baked Crab Mac & Cheese 20.00

Local crab meat folded into macaroni in a rich Coastal cheddar cheese sauce, baked until golden and bubbly & finished with cheesy breadcrumbs.

Cornish Mussels 21.00

In a Hive white wine and cream sauce with skinny fries

Battered Hake & Chips 19.50

With a homemade tartare sauce

(Add minted mushy peas 3.50)

Fish of the Day Market Price

Today's market fish served with samphire, peas, new potatoes & a white wine herb sauce

Fried Calamari 19.50

Deep fried squid coated in a soy & chilli sauce served with a lemon & garlic mayonnaise & salad

SIDES 4.50

Rustic chips, Skinny fries, Mustard dressed greens, Crushed potatoes, Mixed leaf salad

SANDWICHES

served 12-4pm

Focaccia sandwiches served with salad & a summer slaw (add skinny fries for 2.95)

The Club House 15.00

Smoked chicken, bacon, lettuce & tomato

The Crab 17.00

Mixed crab, lettuce, & aioli

The Veggie 15.00

Fried halloumi, guacamole, spiced tomato chutney, pickled red onion, tomato & lettuce

MEAT

Bavette Steak Frites 23.00

6oz bavette steak, served pink or well done, with skinny fries & salsa verde

6oz Beef Burger 20.00

Chargrilled beef burger in a toasted brioche bun, topped with smoked streaky bacon, Monterey Jack cheese, pickles, lettuce & our homemade burger sauce served with skinny fries
(Upgrade to Parmesan truffle fries 3.50)

PLANTS

Roasted Cauliflower Steak 19.00

Seared cauliflower with romesco sauce, salsa verde, caramelised cauliflower purée, toasted almonds & dressed kale

Vegan 'Fish & Chips' 19.50

With tempura-battered banana blossom, garden peas & rustic chips

NIBBLES

Artisan Bread 3.95

Sourdough with butter or rosemary and salt focaccia with balsamic and olive oil

Samphire Bhajis, Mint Raita 8.00

Popcorn Shrimp 7.00

Parmesan Truffle Fries 7.00

SMALL PLATES

Baked Camembert 16.00

Served with warmed bread, chutney & cornichons

Scallops in the Shell 12.50

With garlic butter and Parmesan crumb

Loaded Crab Nachos 17.00

Homemade nachos, picked crab meat, pico de gallo, guacamole, brown crab dressing, pickles, fresh lime, coriander, & spring onions

Fried Panko Prawns 12.00

Served with Weymouth 51 sweet chilli sauce, mixed leaf salad, & lemon

Seafood Chowder 14.00

A variety of seasonal seafood & vegetables in a classic chowder sauce finished with herb oil & a Parmesan crumb

DIPS 1.00

Aioli, Tartare Sauce or Weymouth 51's Sweet Chilli Sauce

While 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.

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