

MENU

SEAFOOD

Crab Linguini 21.00

Mixed local crab meat, lobster bisque sauce and chilli flakes finished with pangrattato and lemon

Cornish Mussels 21.00

In a Hive white wine & cream sauce, served with skinny fries

Fish & Chips 19.50

Battered market fish 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 and a white wine & herb sauce

Fried Calamari 19.50

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

PLANTS

Chargrilled Aubergine 17.00

Marinated & grilled aubergine, broad bean hummus, crispy new potatoes, chilli oil and herb salad

Vegan 'Fish & Chips' 19.50

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

SANDWICHES

served 12-4pm

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

The Club House 15.00

Sliced roast chicken, bacon, lettuce, tomato & aioli

The Crab 17.00

Mixed local crab meat, lettuce, tomato & aioli

The Veggie 15.00

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

MEAT

Bavette Steak Frites 23.00

8oz bavette steak, with skinny fries, red wine sauce and salsa verde

(Upgrade to Parmesan truffle fries 3.50)

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)*

SIDES 5.00

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

NIBBLES

Artisan Bread 4.95

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

Hummus & Sourdough 7.00

Broad bean hummus, sourdough & olive oil

Marinated Olives 3.95/6.95

Oysters 4.50 each

Shucked to order, served with herb oil, Tabasco & lemon

Samphire Bhajis, Mint Raita 8.00

Dorset Cure Fennel & White Pepper Salami 8.00

Fried Corn Ribs 7.00

BBQ seasoning & lime

Parmesan Truffle Fries 7.00

SMALL PLATES

Scallops in the Shell 14.00

With garlic butter and a herb & 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

Atlantic Prawn Roll 14.00

Atlantic prawns in a tangy Marie Rose sauce, served in a toasted brioche roll with crisp lettuce and herbs

Monkfish Scampi 13.00

Battered monkfish cheeks, served with lemon and tartare sauce

Greek Salad 12.00

Dressed cucumber, tomato, green pepper, red onion, olives, feta & herbs *(Add chicken or Atlantic prawns 5.00)*

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.

BREAKFAST

Served from 10-11:30

MEAT

Club House Breakfast 15.00

Back bacon, Cumberland sausages, free-range fried egg, hash brown, roasted tomatoes and mushrooms, with Heinz baked beans and toast

Crab on Toast 16.00

West Bay crab hash served on a toasted muffin with soft-poached eggs and hollandaise sauce

Smoked Salmon 15.00

Smoked salmon with soft-scrambled egg and artisan focaccia finished with fresh chives and rocket

Chesil Smokery Kippers 15.00

Oven-roasted smoked kipper with two soft-poached eggs, toast, roasted tomato and watercress

VEGETARIAN

Veggie Breakfast 15.00

Veggie sausages, grilled flat mushroom, free-range egg, hash brown, roasted tomato, grilled halloumi, with Heinz baked beans and toast

Avocado on Toast 13.00

Guacamole on toasted sourdough with two poached eggs, spiced tomato and red onion chutney, smoked paprika, watercress and crumbled feta

SWEET

Smoothie Bowl 9.50

Topped with seasonal fruit and granola made in our Hive bakery

French Toast 13.00

Sweet brioche dipped in milk, egg and cinnamon, toasted and served with Chantilly cream & mixed berry compote (add back bacon or a scoop of vanilla ice cream 2.50)

CIABATTAS

Bacon 7.00

Sausage 7.00

Veggie sausage 7.00

Egg 7.00

Bacon and sausage 8.00

Bacon and egg 8.00

Sausage and egg 8.00

Mushroom and egg 8.00

Bacon, sausage and egg 9.00

TOAST 2.95

Toasted sourdough with your choice of preserves

Strawberry jam, marmalade, honey

EXTRAS 2.50

Bacon, egg, Cumberland sausage, hash brown, black pudding

Please ask your server or check out the drinks menu for our selection of teas coffees and juices.

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.

Follow us on social media and tag us in your photos:
Instagram – [theclubhouse2017](#)
Facebook – The club House