

M E N U

SEAFOOD

Crab Linguini 21.00

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

Cornish Mussels 21.00

In a Hive white wine and cream sauce served 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 and a white wine herb sauce

Fried Calamari 19.50

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

PLANTS

Roasted Cauliflower Steak 19.00

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

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, Crushed potatoes, Mixed leaf salad

NIBBLES

Artisan Bread 4.95

Sourdough with butter or rosemary and salt focaccia with balsamic and 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 3.95/6.95

Fried Corn Ribs, BBQ Seasoning & Lime 7.00

Parmesan Truffle Fries 7.00

SMALL PLATES

Scallops in the Shell 14.00

With garlic butter with 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 topped with crisp lettuce and herbs

Greek Salad 12.00

Dressed cucumbers, tomatoes, green bell pepper, red onion, olives, feta cheese & herbs *(Add chicken or atlantic prawns 5.00)*

Brixham Octopus 16.00

Chargrilled octopus, romesco sauce, slow roasted tomatoes & confit garlic

DIPS 1.00

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

Follow us on social media and tag us in your photos:

Instagram – theclubhouse2017 Facebook – The Club House

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.