

# WELCOME

## A New Chapter for The Club House

After a brief two-month closure at the start of 2025, we have made a few changes going forward. While The Club House has long been celebrated as a two-AA Rosette-winning establishment known for its sophisticated dining experience, we're evolving to create something even more special. Our commitment to exceptional quality and class remains unwavering, but we're now embracing a more relaxed dining environment where everyone feels welcome. Whether you're joining us for a full seafood feast, stopping by for cocktails, or simply enjoying a glass of wine while watching the sunset over Chesil Beach, our doors are open to all.

## WINE OF THE MONTH

### **Rupe Secca Grillo 33.00**

An intense bouquet and a lovely palate of citrus and tropical fruit flavours is balanced with refreshing acidity.

Goes well with Prawns, Shrimps or Scallops

Hailing from Sicily, Grillo is the result of a crossing between Catarratto and Moscato di Alessandria grapes and, produces crisp and delightful wines.

We have worked with Stefan Girelli for over 25 years, a relationship that has yielded many exceptional wines, from everyday drinking to fine Chianti estate wines. They have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wines.

The grapes are hand-picked, employing various canopy management (vine training) techniques due to the fact that the bunches reach the peak of their maturity in mid-September. Following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural

# COCKTAILS

## THE CLASSICS 10.50

### Negroni

Gilpin's Gin, Campari, Antica Formula Vermouth. Served over ice with an orange twist.

### Margarita

Olmea Blanco Tequila, Lime Juice, Agave Syrup, Citrus Salt

### Bloody Mary

Hive Vodka, Turner Hardy Spiced Tomato Juice, The Club House's Secret 'Mary Mix'

### Mojito

Doorly's 5yr Rum, Lime Juice, Mint, Soda  
*(Seasonal versions also available, please ask your server)*

### Espresso Martini

Hive Dibar Coffee Vodka, Conker Cold Brew, Canadian Maple Syrup, Espresso

## CLUB SPECIALS 10.95

### Saint Dunstan

Hive Bakewell Tart Gin, Bradleys Apple Juice, Shipwreck Brandy, Fresh Lemon Juice, Elderflower Cordial, Egg White

### Dark & Stormy

Doorlys 5yr Rum, Fresh Lime Juice, Sugar Syrup, Ginger Beer, Angostura Bitters

### Grapefruit Bliss

Hive Pineapple & Grapefruit Gin, Elderflower Cordial, Fresh Lime Juice, Double Dutch Grapefruit Tonic

### Lime & Elderflower Cooler

Hive Lime Zest Vodka, St Germain Liqueur, Elderflower Cordial, Fresh Lime Juice, Double Dutch Tonic

### Ruby's Garden

Cotswolds Gin, Pamplemousse Liqueur, Grapefruit Juice, Elderflower, Double Dutch Watermelon & Cucumber

### West Bexington Breeze

Doorly's 3yr White Rum, Tosollini Limoncello, St Germain Liqueur, Lemon Juice, Rosemary

# MOCKTAILS

### Shirley Temple 5.95

Monin Grenadine, Lime Juice, Bradley's Ginger Beer

### Elder Fever 5.95

Elderflower Cordial, Lemon Juice, Bradley's Apple Juice, Fever Tree Elderflower Tonic

### Apple & Ginger Mojito 5.95

Bradley's Apple Juice, Ginger Beer, Mint, Lime

### Virgin Mary 6.95

Turner Hardy Spiced Tomato Juice, The Club House Secret Mary Mix

### Berry Cooler 5.95

Monin Raspberry Syrup, Lime Juice, Bradley's Strawberry & Elderflower

### Crodino 5.95

The Italian Non-alcoholic Aperitivo

# NON ALCOHOLIC SPIRITS

- 25ml per serve -

Ask your server for a double option

### Caleno Tropical 4.75

Dark rum version

Recommended with ginger beer or Coca Cola

### Caleno Zesty 4.75

White rum version

Recommended with Double Dutch, pink grapefruit or lemonade



# SPRITZES

## Aperol Spritz 8.50

Aperol, Hive Prosecco & A Dash Of Soda Water Topped With Ice

## Campari Spritz 8.50

Campari, Hive Prosecco & A Dash Of Soda Water Topped With Ice

## Hugo Spritz 8.50

Elderflower, Mint, Hive Prosecco & A Dash Of Soda Water Topped With Ice

## Italicus Spritz 8.50

Italicus Spirit, Hive Prosecco & A Dash Of Soda Water Topped With Ice

## Spritz Tree 30.00

One Drink Not Enough? Have A Tree of 4 To Share Or Drink Yourself!

# FIZZ COCKTAILS

Enjoy a delicious glass of our house Prosecco mixed with a measure of one of our beautiful Bepi Tossolini or Edmund Briottet Liqueurs

## Fragola – Wild Strawberry 8.50

## Cassis – Blackcurrant 8.50

## Framboise – Raspberry 8.50

## Pamplemousse – Ruby Grapefruit 8.50

## Limoncello – Lemon 8.50

## Fleur De Sureau – Elderflower 8.50

## De Rhubarbe – Rhubarb 8.50

## King Of The Castle 10.95

King's Ginger Liqueur Topped With NV Castlewood Sparkling Cuvee

## Kir Royale 11.95

Creme De Cassis with Hive Champagne & Morello Cherries

## Kir 8.50

Creme De Cassis with Il Caretto Bianco De Puglia White Wine

# SPIRITS & MIXERS

## GIN

25ml or 50ml Serve

### Gilpin's London Dry 4.50/8.50

A super premium London dry gin using spring water from Cartmel in the Lake District

### Hendricks 5.00/9.00

Includes traditional botanicals such as juniper, coriander & citrus peel, with an unexpected infusion of cucumber & rose petals

### Isle of Wight Mermaid 5.00/9.00

Tasting notes of rock samphire, elderflower, fresh citrus zest & grains of paradise complemented by Boadicea hops

### Hive Salty Fingers 5.00/9.00

Very strong lemon citrus flavours combined with a slight saltiness from the salty fingers, hint of freshly cut grass.

### Hive London Dry 5.00/9.00

A traditional London style dry gin, with a botanical mix of juniper berries & fennel

### Hive Dorset Apple Cake 5.00/9.00

Cooked apples with a delicate notes of cinnamon and lemon zest balanced with just the right sweetness.

### Hive Bakewell 5.00/9.00

A very sweet cherry flavour combined with a hint of almond back note.

### Hive Pink Grapefruit & Pineapple 5.00/9.00

A strong citrus flavour combined with delicate sharpness from the grapefruit and mild characteristics from pineapple weed.

## RUM

25ml or 50ml Serve

### Doorlys 5yr 4.50/8.50

Butter popcorn & golden sugar syrup meet wafts of vanilla ice cream with toffee sauce.

### Kraken 5.00/9.00

Spicy & rich with notes of vanilla and toffee apples. Hints of lime and cinnamon too.

### Hive Spiced Rum 5.00/9.00

Round and creamy smoky flavours with green and black pepper hints, with a touch of oriental spices.

### Hive Seaside Steve Rugged Rum 5.00/9.00

Deep aromas of molasses with the warming caramel and vanilla hints.

## VODKA

25ml or 50ml Serve

### Hive Vodka 5.00/9.00

distilled with sugar beet for a greater yield that delivers a delicately sweet taste and smooth finish

### Hive Lime Zest 5.00/9.00

Very refreshing zingy lime flavours followed by a nice and smooth roundness.

### Hive Dibar Café 5.00/9.00

Creamy delicate coffee flavours with a hint of dark chocolate and cocoa on the back notes.

### Hive Salted 5.00/9.00

Very strong sea salt with a round creaminess.

### Hive Strawberry 5.00/9.00

Refreshing strawberries paired with a delicate sweetness

## MIXERS 2.95

Double Dutch Indian Tonic Water

Double Dutch Skinny Tonic Water

Double Dutch Cucumber & Watermelon

Double Dutch Ginger Ale

Double Dutch Pink Grapefruit

Fever Tree Elderflower

Fever Tree Aromatic Tonic Water

Fever Tree Mediterranean



# WHITE WINE

All Glasses Are 175ml Measure Unless Otherwise Specified

*Glass/ Carafe/Bottle*

Hive White Les Cepages se Sud, France	7.25/18.00/25.50
Hive Est. 1991, Sauvignon Blanc, Marborough, New Zealand	9.50/23.50/33.00
Amanti del Vino Trebbiano, Rubicone, Italy	7.50/18.50/26.50
Paparuda Pinot Grigio, Timiș, România	7.50/18.50/26.50
Wide River Chenin Blanc, Robertson, South Africa	8.50/19.50/27.50
Chants du Closeau Viognier, Languedoc, France	29.00
Organic Blanco Rioja Bodegas Bagordi, Spain	30.00
Domaine Girard Muscadet Sur Lie, Loire, France	32.00
Icare Chardonnay, Côtes de Thongue, France	36.00
Dancing Flame Chardonnay Reserva, Colchagua, Chile	34.00
Les Moules Picpoul de Pinet, Languedoc, France	33.00
Rupe Secca Grillo, Sicilian, Italy	33.00
Dopff & Irion Gewürztraminer, Alsace, France	40.00
Calancombe Estate Vintage Reserve, South Devon, England	39.00
Domaine Gonon Mâcon-Bussières, Burgundy, France	42.00
Petit Chablis, Les Manants, Burgundy, France	47.00
Sancerre Domaine Daulny, Loire, France	55.00
Castlewood Artefact 2021, Devon, England	42.50

# ROSÉ & SPARKLING

## SPARKLING

All Glasses Are 125ml Measure Unless Otherwise Specified

	<i>Glass/Bottle</i>
Hive Prosecco Extra Dry, Italy	8.50/33.00
Hive Champagne, France	11.00/55.00
Nyetimber Classic Cuvée Multi-Vintage, West Sussex, England	12.50/68.00
Nyetimber Rosé Multi-Vintage, West Sussex, England	13.75/79.00
Nyetimber Blanc de Blancs 2016, West Sussex, England	95.00
Nyetimber Cuvée Chérie Demi-Sec, West Sussex, England	70.00
Castlewood Blanc de Blancs, Devon England	12.50/69.00
NV Castlewood Sparkling Rosé, Devon, England	12.50/69.00

## ROSE

All Glasses Are 175ml Measure Unless Otherwise Specified

	<i>Glass/Carafe/Bottle</i>
Hive Rosé, Les Cepages du Sud France	7.25/18.00/25.50
Rosé d'Anjou Les Roseraies, Auguste Bonhomme, Loire, France	8.50/24.00/34.00
Monte Del Fra Bardolino Chiaretto Rosato, Veneto, Italy	39.50
Costeval Rosé, Côteaux Aix en Provence, France	9.00/24.50/35.00
Castlewood Rosé, Devon, England	10.75/30.50/42.50
Castlewood Magnum Rosé, Devon, England	80.00

## RED

All Glasses Are 175ml Measure Unless Otherwise Specified

	<i>Glass/Carafe/Bottle</i>
Hive Red, Les Cepages du Sud, France	7.25/18.00/25.50
Paparuda Pinot Noir, Timiș, România	7.50/18.50/26.50
Acaballo Merlot, Central Valley, Chile	7.50/18.50/26.50
Organic Tinto Rioja, Bodegas Bagordi, Spain	31.00
Rupe Secca Nero d'Avola, Sicilian, Italy	7.25/21.00/30.00
Gouguenheim Malbec, Mendoza, Argentina	9.50/23.50/33.00
Fleurie Presidente Marguerite Subtil, Beaujolais, France	38.00
Corryton Burge Cabernet Sauvignon, South Australia	35.00
Chateau Tour Bel Air, Montagne-Saint-Emilion, Bordeaux, France	42.00
Immortelle, Côtes du Roussillon Villages, France	45.00
Organic Tenuta di Bibbiano Chianti Classico, Tuscany, Italy	52.00
Babylonstoren Shiraz, Western Cape, South Africa	56.00
Domain Road 'Bannockburn' Pinot Noir, Central Otago, New Zealand	62.00
Hautes-Côtes de Beaune, Domaine Labry, Burgundy, France	75.00



# AFTER DINNER DRINKS

## PORT 75ml Serve

Kopke Ruby Port, Portugal 7.00

Kopke Tawny Port, Portugal 7.00

## DESSERT WINE 50ml Serve

Santa Julia Tardio, Zuccardi, Argentina 8.00

Pfeiffer Rutherglen Muscat, Australia 7.00

1/2 DV By Chateau Doisy Vedrines, Sauternes,  
Bordeaux, France 7.00

## WHISKEY 25ml Serve

Great King St. Blended Scotch Whisky 4.00

Dalmore 12-year-old Single Malt 7.00

## COGNAC 25ml Serve

Martell VS 4.00

Shipwreck Cider Brandy 6.50

Alchemy 15yrs old Cider Brandy 8.50

## SHERRY 75ml Serve

Tio Pepe Fino Muy Sec, Jerez, Spain 5.25

Oloroso Antonio Barbadillo, Jerez, Spain 6.00

## LIQUEURS 25ml Serve

Limoncello 6.00

Baileys Irish Cream 6.00

Amaretto 6.50

# COLD DRINKS

## BEER & LAGER

Madri (draught)	3.50/6.50
Offshore Pilsner (draught)	3.60/6.75
Alcohol-free Peroni (330ml)	4.00
Hive Pilsner (500ml)	6.50
Hive Craft Pale Ale (500ml)	6.50
Piddle Brewery Blonde (500ml)	6.50
Piddle Brewery Bitter (500ml)	6.50
Piddle Brewery Porter (500ml)	6.50
Piddle Brewery Amber Ale (500ml)	6.50

## CIDER

Hive Cider (500ml)	6.25
Annings Elderflower & Cucumber (500ml)	6.25
Annings Crushed Mixed Berries (500ml)	6.25
Thatchers 0% Cider (500ml)	5.50

## SOFT DRINKS

Bradley's Drinks <i>Ginger Beer, Lemonade, Elderflower, Strawberry &amp; Elderflower, Apple Juice, Orange Juice, Lime &amp; Ginger, Raspberry Lemonade</i>	3.95
Sprite	3.75
Coke	3.75
Diet Coke	3.75
Radnor Canned Still/Sparkling (330ml)	1.95
Radnor Large Still/Sparkling (750ml)	3.95

# HOT DRINKS

## COFFEE

Americano	3.60
Cappuccino	3.90
Latte	3.90
Flat White	3.85
Cortado	3.70
Mocha	4.25
Double Espresso	3.25
Double Machiatto	3.70
Iced Coffee	4.20

## TEA 3.00

English Breakfast
Earl Grey
Redbush
Green
Fresh Mint
Peppermint
Chamomile
Red Fruits

## HOT CHOCOLATE

Plain Hot Chocolate	4.50
Hot Chocolate With Marshmallows	5.00
Hot Chocolate With Cream	5.00
Hot Chocolate With Marshmallows & Cream	5.50

Oat Milk 50p  
Add a Flavoured Syrup for 50p  
*Caramel, Hazelnut, Vanilla*



