

BREAKFAST

Served from 10-11:30

MEAT

Club House Breakfast 15.00

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

Crab on Toast 15.00

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

Smoked Salmon 14.00

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

Smashed avocado on toasted sourdough with soft-poached eggs and spiced onion and tomato chutney, smoked paprika and watercress

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 and 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, 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

MENU

SEAFOOD

Crab Linguini 21.50
with pickled fennel and a bisque sauce

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 or chip shop curry sauce 3.50

Lobster Market Price
Half/whole lobster baked in garlic and herb butter with rustic chips, summer slaw and lemon

Fish of the Day Market Price
in a lemon and seaweed butter sauce with new potatoes and seasonal vegetables

Fried Calamari 19.50
with Salt and Pepper Seasoning, Confit Garlic aioli, Lemon and Salad

Seafood Platter Market Price
Ask server for more details

SANDWICHES

served 12-4pm

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

The Club House
Smoked chicken, bacon, lettuce, tomato 14.00

The Crab
Mixed crab, lettuce and aioli 16.00

MEAT

Local Sirloin 30.00
with skinny fries, rocket and a peppercorn sauce

Pork Belly 20.00
Roasted pork belly slices with fennel and celeriac remoulade and apple ketchup

PLANTS

Roasted Cauliflower 17.00
with romesco, crispy leaves, chimichurri and toasted almonds

Vegan 'Fish & Chips' 19.50
with tempura-battered banana blossom, garden peas and rustic chips

NIBBLES

Artisan Bread 3.95
Sourdough with butter or rosemary and salt focaccia with balsamic and olive oil

Cockle Popcorn 8.00

Corn Ribs, BBQ Seasoning, Lime 7.00

Samphire Bhajis, Mint Raita 8.00

Parmesan Truffle Fries 7.00

Fennel Salami, Olives & Croutons 9.00

SMALL PLATES

Ham Hock Terrine 12.50
with piccalilli and homemade bread

Shucked-to-order Oysters 4.00 per
with pickled shallot and herb oil

Scallops in the Shell 12.50
with garlic butter and parmesan crumb

Seafood Chowder 12.00
with smoked bacon lardons and crispy onions

Smoked Chicken Caesar 12.00
with parmesan and croutons

Shell-on Crevettes 14.50
with lemon and aioli

EXTRAS 4.50

Rustic chips, skinny fries, mustard dressed greens, crushed potatoes, mixed leaf salad.

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