

## DESSERT

### Chocolate fondue

Marshmallows, fruit dips, meringue bites  
(serves two people)

£16

### Tart

Plum & quince fine tart, hazelnut crumble topping,  
vanilla ice cream

(please allow 15 min preparation time)

£8

### Poached pear

Poached pear in autumn spiced red wine served with bay leaf  
buttermilk panna cotta

£7

### Crème brulée

Vanilla crème brulée, lychee & mango salsa

£7

### Iced apple parfait

Apple crisps, blackberry, blueberry & caramel compote

£8

### Club ice cream & sorbet

3 scoops of your choice of ice cream & sorbet

£6

### Dessert of the day

Please ask a member of the crew

£6

## COFFEE OF YOUR CHOICE & HOMEMADE TREATS

£4

### CHEESE SELECTION

£11

Pick 4 cheeses from the list below;

Dorset blue vinney,

Rosary Ash goat's cheese,

Cave-aged Wookey Hole,

Bath soft square,

Burwood Bole,

Served with walnut & sultana bread,  
spiced apple chutney & biscuits

### MINI DESSERT SELECTION

Try individually, or build a tasting platter of your own.

£3.50 each

Mini chocolate fondant,  
pistachio ice cream,

Mini iced banana parfait,  
chocolate sauce,

Mini Dorset apple cake with  
custard,

Mini cherry trifle,

Mini blood orange tart, fresh  
berries.

# Welcome

*to the club restaurant at the Captains Club, a privately owned and operated hotel overlooking the River Stour.*

*Our menu features a wide range of meals to suit all tastes and they are all prepared freshly to order. While this assures quality it can mean a delay at busy times.*

*The team of chefs under the watchful eye of Andrew Gault, source all of our products for their quality and freshness, and our breads and desserts are made fresh every day by our pastry chef.*

*In our aim to maintain our gold status as a sustainable hotel we only use suppliers with a strong sustainability ethic and all of our tea, coffee, chocolate and sugar products are Fair Trade.*

*To help us all to enjoy the wildlife on the river we regularly support the Christchurch Harbour Ornithological Group and Swan Rescue Sanctuary to maintain a safe environment for our birds.*



*Tim Lloyd  
Managing Director  
Captains Club Hotel*



# All Day

12:00noon-9:30pm

## EASY FOOD

<b>Soup of the day</b> Homemade soup & bread	£7
<b>Chicken liver parfait</b> Toasted brioche & kumquat chutney	£8
<b>Club eggs</b> Poached eggs on a toasted English muffin with hollandaise Either: <b>Benedict</b> Dorset ham <b>Florentine</b> Wilted spinach <b>Royale</b> Smoked salmon ( £1 supplement)	£7
<b>Omelette Arnold Bennet</b> Smoked Haddock, béchamel, parmesan	£10
<b>Thai green chicken curry</b> Mild & creamy with jasmine rice & mini naan	£12
<b>Salmon fishcakes</b> Celeriac and fennel remoulade	£8/£15
<b>Fish &amp; chips</b> Fillet of cod in homemade beer batter, hand cut chips, pea purée, tartar sauce	£14.50
<b>Fillet steak 6oz</b> Served with hand cut chips, onion rings, watercress, grilled tomato & mushroom with peppercorn or béarnaise sauce	£27
<b>Sirloin steak 8oz</b> Served with hand cut chips, onion rings, watercress, grilled tomato & mushroom with peppercorn or béarnaise sauce	£25
<b>Club beef burger</b> Smoked cheddar, tomato, red pepper relish & chips	£14
<b>Captains Club</b> Crispy Parma ham, egg, chicken, tomato & mayo, on grilled bloomer bread	£9
<b>Salmon bagel</b> Scottish smoked salmon & cream cheese	£10
<b>Pulled pork roll</b> Slow roasted shoulder of pork, brioche bun, BBQ sauce & homemade coleslaw	£9
<b>Breakfast roll</b> Sausage, bacon & fried egg on a soft white roll	£7
<b>Open crab</b> Pot of fresh Devon crab meat dill & lemon zest crème fraiche & toasted soda bread	£12
<b>Chicken Caesar salad</b> Roast chicken, white anchovies, crispy Parma ham, gem lettuce, croutons & Caesar dressing	£8/£14
<b>Shellfish cocktail</b> Prawns & crayfish, Marie Rose sauce	£11
<b>Goats cheese muffin</b> Grilled Somerset goats cheese with caramelised onion, toasted English muffin served on a tomato & onion salad	£8/£14
<b>Autumn salad</b> Poached pear, roasted fig, walnuts, endive, ricotta, chilli, watercress pesto	£14

## To Share

<b>Breads</b> A selection of our homemade bread served with butter and sea salt flakes (add balsamic olive oil for £1 supplement) ***	£2
<b>King prawns</b> Crunchy coated king prawns served with chilli & coriander mayo ***	£10
<b>Camembert</b> Baked with roasted balsamic onions, walnut & raisin crispbreads	£10

## "Palette's"

<b>Fish "palette"</b> Char grilled vegetables, smoked eel, salmon rilette, smoked salmon, crunchy prawns served with toasted focaccia, balsamic olive oil	£17
<b>Meat "palette"</b> Char grilled vegetables, Parma ham, salami, figs, buffalo mozzarella served with toasted focaccia, balsamic olive oil	£17
<b>Vegetable "palette"</b> Char grilled vegetables, feta, mozzarella, halloumi cheese, artichoke, tomatoes served with toasted focaccia, balsamic olive oil	£14

## Plat du jour

<b>MONDAY</b> <b>Poached salmon</b> With a salad of herbs, potato & shallot, tarragon mayo	£13	<b>TUESDAY</b> <b>Venison casserole</b> With honey glazed root vegetables	£13
<b>WEDNESDAY</b> <b>Chicken</b> Breast of chicken, butternut squash, Dijon mustard & parmesan, crispy sage	£13	<b>THURSDAY</b> <b>Feather blade of beef</b> Slow cooked feather blade of beef, parsley mash	£13
<b>FRIDAY</b> <b>Fish pie</b> Cheddar & mustard mash, autumn greens	£13	<b>SATURDAY</b> <b>Minute steak</b> With fries & creamed horseradish	£13
<b>SUNDAY</b> <b>Roast sirloin of beef £15</b> With traditional accompaniments			

## Shellfish

(Subject to availability)

<b>Lobster</b> With hot garlic butter & fries	£19 Half	£35 Whole
<b>Moules marinière</b> Steamed rope grown mussels in white wine, garlic, shallots & cream served with French fries	£15	
<b>Oysters</b> With shallot vinegar	£8 for 3	£16 for 6
<b>Whole crevettes</b> With chilli & coriander mayo	£7 for 3	£14 for 6
<b>Whole local crab (Dressed)</b> With lemon & herb mayo	£16 (£18)	
<b>Club platter</b> Today's premium south coast shellfish served with traditional accompaniments	£25 Half	£50 Whole

# Lunch and Dinner

12noon – 3pm, 6:30pm – 9:30pm

## STARTER

<b>Soup of the day</b> Homemade soup & bread	£7	<b>Salmon</b> Smoked salmon & Lymington crab, apple & fennel, brown crab crème fraiche	£11	<b>Scallops</b> Scallops, duck confit, pumpkin chilli jam	£13
<b>Soufflé</b> Double baked coastal cheddar soufflé, spinach & shallot salad	£8	<b>Ham hock</b> Pressed ham hock terrine, heritage carrot salad, piccalilli mayonnaise	£8	<b>Salmon fishcakes</b> Celeriac & fennel remoulade,	£8/£15
<b>Chicken liver parfait</b> Toasted brioche & kumquat chutney	£8	<b>Carpaccio of beef</b> Crispy fried oxtail & blue cheese, white beetroot, watercress	£12	<b>Poached pear</b> Szechuan pepper & red wine poached pear, goats curd, endive, filo crisp	£8

## MAIN COURSE

<b>Lemon sole</b> Whole grilled lemon sole, new potatoes, autumn greens	£23	<b>Sea bass</b> Fillet of stone bass, prawn ravioli, choy sum, oyster mushrooms, aromatic sauce	£20	<b>Sea bream</b> Whole roast sea bream with lemon and herbs, anchovy butter	£17
<b>Cod</b> Cod fillet, roasted parsley root, curly kale, brown shrimps	£19	<b>Partridge</b> Roasted crown of partridge, confit leg, pancetta & apple, wild mushroom pithivier, savoy cabbage, game sauce	£19	<b>Lamb</b> Rump of lamb, pistachio crust, potato & butternut squash rosti, purple sprouting broccoli, mint gel	£22
<b>Duck</b> Breast of duck, red cabbage, parsnip puree, pickled blackberries, golden beetroot, red wine sauce	£19	<b>Fillet steak 6oz</b> Served with hand cut chips, onion rings, watercress, grilled tomato & mushroom choice of peppercorn or béarnaise sauce	£27	<b>Sirloin steak 8oz</b> Served with hand cut chips, onion rings, watercress, grilled tomato & mushroom choice of peppercorn or béarnaise sauce	£25

## FROM THE GARDEN

<b>Brioche</b> Wild mushrooms, spinach, toasted brioche, crispy poached egg, char grilled leeks	£14	<b>Gnocchi</b> Sweet potato gnocchi, tomato & chilli sauce, rosary goats cheese, black olive crumb	£8/£14	<b>Risotto</b> Butternut squash, Dijon mustard & parmesan, crispy sage	£8/£14
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## SIDE ORDERS

<b>New potatoes</b>	£3.50	<b>Glazed Heritage carrots</b>	£3.50
<b>Creamed mash</b>	£3.50	<b>Baked celeriac gratin</b>	£3.50
<b>Plum tomato and shallot salad</b>	£3.50	<b>Hand cut chips</b>	£3.50
<b>Autumn greens</b>	£3.50	<b>French Fries</b>	£3.00

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink  
A discretionary service charge of 10% will be added to the total bill.

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