



'Spring In Your Set Menu'
- 2 Courses £20 / 3
Courses £25 - Tuesday,
Wednesday, Thursday &
Friday lunchtimes only.
Available from 17th April
2018. [View full menu
here.](#)

- Starters -

Oysters — 2.50 ea.

(River Yealm & Brownsea Islands)
Served with a seasonal vinaigrette

**Crispy Tempura Oysters with
Chive Mayonnaise 7.95**

Club House Bisque — 6.95

Seasoned with saffron and Pernod

**Creedy Carver Duck, Blood Orange
and Pennywort Salad — 8.75**

Sweet duck breast with crispy leg meat,
blood orange segments and pennywort

Salmon Tartare — 8.50

Beetroot and Lovingtons gin cured Loch Duart salmon finely diced with pickled fennel, crispy capers and chervil mayonnaise

Thai Style River Fowey Mussels — 7.95

Steamed River Fowey mussels with aromatic coconut cream, lemongrass and galangal

Crispy Cornish Squid — 8.25

Buttermilk fried squid served on a chive mayonnaise

Wild Mushroom and Ricotta Tortellini in Mushroom Broth (V) 7.95

Wild mushroom and ricotta tortellini in a clear mushroom broth with hedgerow garlic

— M a i n s —

Lunch

Club House Fish & Chips — 16.50

Crispy battered hake served with rustic cut chips & minted mushy peas

Brown Crab Macaroni Cheese — 18.50

Delightfully decadent creamy macaroni cheese with crisp breadcrumbs and a Tamarisk Farm salad

King Prawn Curry — 18.75

Aromatic Indian curry served with pilau rice, raita, coconut and mango chutneys

Whole Plaice — 20.50

Roasted whole plaice with brown
shrimps, capers and lemon

**Grilled Lobster (Half or Whole) —
22.00/40.00**

Half or whole grilled lobster served
with hedgerow garlic butter and rustic
cut chips

Grilled Pork Loin Chop — 23.00

250g pork loin chop with roasted apple,
heritage potatoes, buttered winter
greens and a cider sauce

Winter Vegetable Spelt (V) — 16.50

Creamy spelt with celeriac, squash,
leeks, Berkswell cheese and parsnip
crisps

The Club House Fish Stew — 17.75

Tender pieces of fish simmered in a
shellfish sauce with heritage potatoes
and fennel served with rouille and Hive
bread

SIDES — 3.75

Rustic Cut Chips

**Crushed Heritage Potatoes with
Chorizo & Sage**

Tamarisk Farm Salad

Buttered Winter Greens

— Desserts —

Desserts

Honey Roasted Peaches — 6.50

Peaches roasted with honey and vanilla
served with forest berry sauce,
meringue and minted creme fraiche

Yorkshire Rhubarb Fool — 6.50

Lightly whipped Chantilly cream
blended with Yorkshire rhubarb
compote and a shortbread biscuit

**Profiteroles with Blood Oranges —
6.50**

Light profiteroles filled with chocolate
mousse with blood orange segments
and chocolate sauce

The Club House Pie — 6.50

Pie of the day served with a choice of
ice cream, clotted cream or custard

**Selection of Granny Gothard's Ice
Creams and Sorbets**

1.95 per scoop or 5.00 for 3 scoops

**Farmhouse Cheese Board - 9.00 for
3**

White Lake Pave Cobble, Westcombe
Cheddar and Isle of Wight Blue

All accompanied with crackers and
Plum and Port Membrillo

DESSERT WINE

Corney and Barrow Sauternes 2012
Bordeaux, France - 375ml bottle 25.00

50ml glass 4.50

**That perfectly-pitched balance of
luxuriant, ripe fruit and fresh,
upbeat acidity, poised, elegant,
sensual and rather lovely.**

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Cocktails — Served all
day.

Cocktails

Barnes Wallis — 8.50

Sir Barnes Wallis was an English inventor, scientist and engineer best known for creating 'The Bouncing Bomb' which was tested along the shores of Chesil Beach. Cointreau, vodka, cranberry juice and lime juice

Bessintone — 8.50

The Domesday Book of 1086 recorded the estate here in West Bexington as Bessin-Tone. Here's our 'Old Fashioned'; sugar, bitters, whisky, citrus.

Earl of Abergavenny 1805 — 8.50

This is the name of one of many shipwrecks along our coastline. It was a ship belonging to the East India Company that sunk in 1805 along Chesil Beach. The East India Company used to import tea and vanilla sugar. Bride Valley Brut and seasonal fruit

Seaside Steve — 8.50

Named after one of our own, this downhill racer contains a charming mix of Amaretto, orange juice, pineapple juice and fresh lime juice

Espresso Martini — 8.50

End your evening off with this well-loved classic cocktail with the perfect mix of vodka, espresso and coffee liqueur

The White Lady — 8.50

Anna Pavlova was a famous ballerina who visited Abbotsbury Swannery to study the movement of the swans prior to her performance in Swan Lake. Dry gin, Cointreau, lemon juice and fresh egg white

Ultimate Bloody Mary — 12

An umami rich take on the classic Bloody Mary. We add Dorset Pancetta and Dorset-shire Sauce to a mix of Isle of Wight Sea Salt Vodka and Turner & Hardy Spicy Tomato Juice giving our Ultimate Bloody Mary that extra kick. We ONLY use these local, premium ingredients.

Bloody Mary — 8.50

Vodka, tomato juice, ice and spices.

Prosecco Bellini — 8.50

Prosecco with seasonal fruit.

Club House Mojito — 8.50

A classic mojito twisted with dark spiced rum and molasses sugar.

Margarita — 8.50

Traditional Margarita with agave syrup.

Jurassic Coast — 8.50

Rum and ginger beer with a touch of Velvet Falernum.

Lyme Bay Breeze — 11.00

Home infused vanilla vodka, passionfruit, orange juice, sugar and a shot of pro secco.

Chesil Beach Sunrise — 8.50

Orange juice, tequila and grenadine.

You can
see our
full
wine/drin
ks list
[here.](#)



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courses
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