

# Cocktails

2 COCKTAILS FOR 12.95

Available 4pm-6.00pm Monday to Sunday excludes Bank holidays

<b>PIMM'S NO 1. CUP</b> <i>Pimm's No 1. Cup, lemonade served over ice, garnished with cucumber, mint, orange, apples and strawberries</i>	7.50	<b>DARK &amp; STORMY</b> <i>Captain Morgan's dark rum, lime juice, ginger beer and angostura bitters</i>	8.50
<b>PINK GRAPEFRUIT G&amp;T</b> <i>Lyme Bay pink grapefruit Gin, served over ice and garnished with pink grapefruit</i>	8.50	<b>WOO WOO</b> <i>Black Cow Vodka, Archers, cranberry juice, garnished with lime</i>	8.50
<b>APEROL SPRITZ</b> <i>Aperol, prosecco and soda</i>	8.50	<b>COSMOPOLITAN</b> <i>Black Cow vodka, triple sec and cranberry juice served over ice with fresh lime</i>	8.50
<b>FRENCH 75</b> <i>Tanqueray Gin, Prosecco, lemon juice, sugar syrup, garnished with lemon</i>	8.50	<b>THE PORNSTAR MARTINI</b> <i>Absolute Vanilla Vodka, Pasa passion fruit liqueur, squeeze of fresh lime juice, garnished with passion fruit and served with a shot of Prosecco</i>	9.50
<b>ENGLISH GARDEN</b> <i>Conker Gin, elderflower liqueur and cloudy apple juice, served over ice garnished with lime, cucumber and mint</i>	8.50	<b>ESPRESSO MARTINI</b> <i>Black Cow Vodka, Kahlua, fresh espresso, sugar syrup shaken over ice and garnished with coffee beans</i>	9.50
<b>JUNIPER &amp; ELDERFLOWER SPRITZ</b> <i>Tanqueray Gin, cloudy apple juice, Sauvignon blanc, elderflower cordial, topped with soda and garnished with apple</i>	8.50	<b>DIRTY SHIRLEY</b> <i>Black Cow Vodka, grenadine, sprite garnished with a cherry</i>	8.50
<b>LADY IN RED</b> <i>Gin, grenadine, apple juice, sugar syrup, shaken over ice and garnished with apple</i>	8.50		

# Spirits

For full spirits list please see list at the bar.

<b>Gin</b> 25ml		<b>Rum</b> 25ml	
<b>GORDONS</b> 37.5%	4.50	<b>CAPTAIN MORGAN DARK</b> 35%	4.50
<b>BOMBAY SAPPHIRE</b> 40%	4.75	<b>BACARDI</b> 37.5%	4.50
<b>CONKER GIN</b> 40%	5.00	<b>HAVANA 7 YEAR OLD</b> 40%	5.00
<b>TANQUERAY</b> 43.1%	5.50		
<b>HENDRICKS</b> 41.4%	5.50	<b>Whisky</b> 50ml	
<b>RHUBARB GIN</b> 40%	5.00	<b>GLENMORANGIE 10 YEAR OLD</b> 40%	7.00
		<b>GLENLIVET</b> 40%	7.00
<b>Vodka</b> 25ml		<b>Cognac &amp; Brandy</b> 50ml	
<b>SMIRNOFF</b> 37.5%	4.50	<b>COURVOISIER</b> 40%	7.00
<b>ABSOLUTE</b> 40%	4.75	<b>REMY MARTIN VSOP</b> 40%	8.00
<b>GREY GOOSE</b> 40%	5.00		
<b>BLACK COW</b> 42%	5.00		

A discretionary service charge of 10% will be added for parties of 6 or more.

### Food Allergies & Intolerances

Please speak to our staff about the ingredients in your food and drink, when making your order. We prepare our food and drinks in areas with products containing gluten & nuts as well as other allergens. We CANNOT guarantee that any food item is 100% FREE FROM ALLERGENS and therefore cannot accept any liability in this respect. Guests with any form of allergies are advised to assess their own level of risk and consume dishes at their own risk.

All drinks are subject to availability. Alcohol % vol and vintages may vary.

CLAVELLS  
RESTAURANT

Menu

## Breakfast Served until 12 noon

<p><b>TRADITIONAL FULL ENGLISH BREAKFAST</b> <b>8.50</b> Two rashers of bacon, "Kimmeridge Farm" pork sausage, fried egg, grilled tomato, hash browns, baked beans and a field mushroom. Served with a round of malted grain or white toast and butter</p> <p><b>VEGETARIAN FULL ENGLISH BREAKFAST (V)</b> <b>8.50</b> Two Quorn™ sausages, two fried eggs, grilled tomato, hash browns, baked beans and a field mushroom. Served with toast and butter</p> <p><b>No substitutes on breakfasts</b> <b>Extra items £1</b></p>	<p><b>VEGAN BREAKFAST (VG)</b> <b>8.50</b> Two Quorn™ sausages, tomatoes, baked beans, hash brown and a field mushroom. Served with two rounds of toast with dairy free flora and a preserve</p> <p><b>SCRAMBLED EGGS ON TOAST (V)</b> <b>5.95</b> Three free range eggs blended with creamy milk and butter. Served on buttered toast. <b>Add two rashers of bacon 2.00</b> <b>or Add smoked salmon 2.50</b></p> <p><b>TWO ROUNDS OF TOAST WITH A PRESERVE</b> <b>2.95</b> Jam, honey or marmalade</p>
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## Brunch Served until 2pm everyday

### Morning Pick-Me-Ups\*

<p><b>BLOODY MARY</b> <b>8.50</b> Black Cow Vodka, Tomato juice, Tabasco and Worcester Sauce with a dash of sherry (not available until 12 noon on Sundays)</p> <p><b>ESPRESSO MARTINI</b> <b>9.50</b> Black Cow Vodka, Kahlua, fresh espresso, sugar syrup, shaken over ice and garnished with coffee beans</p> <p><b>PORNSTAR MARTINI</b> <b>9.50</b> Absolute Vanilla Vodka, Pasa passion fruit liqueur, squeeze of fresh lime juice, garnished with passion fruit and served with a shot of Prosecco</p> <p><b>BRUNCH SANDWICH</b> <b>6.95</b> Kimmeridge Pork Sausage with bacon and fried egg in a toasted brioche bun</p>
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### Brunch With Bubbles\*

For bookings of 6 people or more a bottle of Prosecco at the special price of £15.00 (must include a purchased brunch item & beverage per person)

<p><b>EGGS BENEDICT</b> <b>8.50</b> Toasted English muffin topped with grilled ham and two poached Free Range eggs served with hollandaise sauce \</p> <p><b>EGGS ROYALE</b> <b>8.95</b> Toasted English Muffin topped with smoked salmon and two poached Free Range eggs with hollandaise sauce and fresh lemon</p> <p><b>POSH RAREBIT</b> <b>8.95</b> Toasted English Muffin topped with two field mushroom with 'Rarebit' filling</p>
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\*Sale of alcoholic drinks is subject to the licensed hours of the premises and not available until 12 noon on Sundays

We are open all year Monday to Sunday for breakfasts, brunch, lunches and afternoon tea  
Open for dinner 1st April until 31st October

Tel: 01929 480701 | [www.clavellsrestaurant.co.uk](http://www.clavellsrestaurant.co.uk) | [enquiries@clavellsrestaurant.co.uk](mailto:enquiries@clavellsrestaurant.co.uk)

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## Starters & Lighter Bites

### Whilst You Wait

<p><b>BREAD, HOUMOUS, OLIVES &amp; DIPPING OIL (V)</b> <b>6.50</b></p> <p><b>CHEF'S SPECIAL TOMATO &amp; BASIL SOUP (V)</b> <b>6.95</b> (VG ON REQUEST) Served with fresh brown crusty bread and butter</p> <p><b>SIMPLY SMOKED SALMON</b> <b>7.95</b> Slices of smoked salmon. Served with brown bread and butter, lemon and caper mayonnaise and lemon wedges</p> <p><b>CRAB BISQUE WITH BRANDY &amp; CLOTTED CREAM</b> <b>8.95</b> A luxurious creamy crab soup finished with brandy and clotted cream. Served with crusty bread</p>	<p><b>BOWL OF MIXED OLIVES</b> <b>4.50</b></p> <p><b>FRESH LOCAL MACKEREL</b> <b>9.50</b> Fresh mackerel, grilled in a lemon butter, served with a potato and chive salad, a lemon caper mayonnaise and brown bread and butter</p> <p><b>CLAVELLS FETA CHEESE SALAD</b> <b>9.50</b> Mixed leaves, diced feta cheese, olives, capers, tomatoes and croutons with our own balsamic dressing. Served with crusty bread and butter</p> <p><b>HALF A PINT OF PRAWNS</b> <b>12.50</b> Half a pint of shell on prawns. Served with crusty bread, salad garnish and Marie Rose sauce</p>
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### To Share

#### SEAFOOD BOARD 26.95

Cod goujons, shell on prawns, smoked salmon, smoked mackerel, marie rose sauce, lemon and caper mayonnaise, olives, balsamic dipping oil, salad and brown crusty bread

Add a side for gourmet chips 3.95

### Aperitifs

**JUNIPER & ELDERFLOWER SPRITZ 8.50**  
Tanqueray Gin, cloudy apple juice, sauvignon blanc and soda

**PINK GRAPEFRUIT GIN & TONIC 8.50**

**APEROL SPRITZ 8.50**  
Aperol Prosecco topped with soda and served with a slice of fresh orange

A discretionary service charge of 10% will be added for parties of 8 or more.

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## Big Bite Sandwiches

All sandwiches are served on either malted grain or white bread, with gourmet chips and a side salad.

MATURE CHEDDAR CHEESE & REAL CHUTNEY (V)	7.50
HONEY GLAZED HAM, SWISS CHEESE, REAL ALE CHUTNEY & TOMATO	8.95
PRAWN & MARIE ROSE	9.50
THE ULTIMATE HOMEMADE FISH FINGER SANDWICH & A SIDE OF TARTARE SAUCE	11.50

## Baguettes

All served on brown baguettes, with gourmet chips and a side salad

EGG MAYONNAISE & WATERCRESS	8.50
BACON, LETTUCE, TOMATO & MAYONNAISE (B.L.T)	9.95
"KIMMERIDGE FARM" PORK SAUSAGE & ONION MARMALADE	10.95
LOCAL HAM, SWISS CHEESE, REAL ALE CHUTNEY, TOMATO & SALAD	10.95

## Ploughmans

CLAVELL'S PLOUGHMANS	14.50
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Mature Cheddar cheese, Dorset Blue Vinny, honey glazed ham and a "Kimmeridge" pork sausage. Served with chutney, salad, apple, pickled onion and crusty brown bread and butter

## Children's Menu

TURKEY DINOSAURS, CHIPS & BEANS	6.95	JUMBO FISH FINGERS, CHIPS & PEAS	7.95
4oz CHEESE BURGER & CHIPS	6.95	SPAGHETTI BOLOGNESE (VEGAN ON REQUEST)	8.95
CHEESE & TOMATO PIZZA (V)	6.95		

## Traditional Afternoon Tea

Jam or Cream first?

The great scone debate... The Ritz in London reply "We would prefer to encourage the 'Jam then Cream' option, as this is the traditional method of preparing scones"

CLAVELL'S CREAM TEA	7.95	WARM DORSET APPLE CAKE	6.50
Two Dorset scones, one fruit and one plain. Served with strawberry jam, Dorset clotted cream and a pot of tea for one. Gluten free Cream Tea also available on request		Served with either ice cream or clotted cream	
TOASTED TEA CAKE & BUTTER	2.95	HANDMADE CHOCOLATE BROWNIE (GF)	6.50
Add jam 60p		Served warm with vanilla ice cream	
		TWO BELGIAN WAFFLES	6.95
		Served with vanilla ice-cream and chocolate sauce	

## Side Orders

Bowl of mixed olives	4.50	Garlic bread	3.95	Baguette bread & butter	1.50
Bowl of gourmet chips	3.95	Garlic cheese bread	4.95	Gluten free bread	1.50
Cheesy Chips	4.95	Side salad	3.50		

## Main Meals

\*TWO COURSES 14.95

\* Monday to Saturday. Available 7<sup>th</sup> September until 31<sup>st</sup> December 12pm-4pm

LOCAL BEEF BURGER	14.95	WHOLETAIL SCAMPI	13.95
An 8oz beef burger topped with Cheddar cheese, crispy bacon, in a toasted brioche bun with watercress and tomato. Served with gourmet chips		Breaded whole tail scampi with gourmet chips, garden peas and a homemade tartare sauce	
CHICKEN CURRY (GLUTEN FREE ON SPECIAL REQUEST)	13.95	BEEF LASAGNE	12.95
Tender pieces of chicken in a medium spiced tomato, coconut and coriander sauce. Served with onion bhajis, naan bread and mango chutney		Tender local beef mince, in a rich tomato and onion sauce layered between sheets of pasta with a white sauce, topped with cheese. Served with garlic bread and a side salad	
CLASSIC FISH & CHIPS	13.95	SPINACH & FETA CHEESE PIE (V)	12.95
Beer Battered prime cod from sustainable stocks, served with gourmet chips, garden peas, tartare sauce and a lemon wedge		Layers of spinach and feta baked in a filo pastry pie. Served with gourmet chips and a side salad	
HONEY GLAZED HAM, EGG & CHIPS	12.50	VEGAN BURGER (V) (VG)	13.95
Hand cut slice of honey glazed ham, two free range eggs and gourmet chips		Two field mushrooms, topped with a chopped tomato salsa in a toasted brioche bun. Served with sweet potato wedges	
CALAMARI	16.50	AUBERGINE PARMIGIANA (V)	13.95
Dorset salt and peppered squid, served with a Greek salad, lemon and caper mayonnaise and crusty bread and butter		Layers of aubergine, tomato, basil, mozzarella and parmesan. Served with a side salad and hot buttered new potatoes	
		BBQ BELLY PORK SALAD (GF)	13.95
		Diced belly pork in a BBQ sauce. Served on a bed of mixed leaves, with tomato, cucumber, peppers, topped with pork crackling and a honey and mustard dressing. Served with hot buttered new potatoes	

\*2 course offer for £14.95 applicable to a main meal and dessert and must include a purchased drink per person. Not valid Bank holiday weekends (Friday to Monday) and cannot be used in conjunction with any other offer.

## Desserts

LEMON POSSET & SHORTBREAD	6.95	PURBECK ICE CREAM & SORBETS	
		• Vanilla	
ETON MESS (GF)	6.95	• Honeycombe Hash	
WHITE CHOCOLATE & RASPBERRY ROULADE (GF)	6.95	• Berries & Cream	
Served with ice cream		• Salted Caramel	
SALTED CARAMEL & CHOCOLATE TART	6.95	• Mango Sorbet	
Served with ice cream		2.75 PER SCOOP	

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## Coffee

Decaffeinated coffee available

LATTÉ	3.20
CAPPUCCINO	3.20
FLAT WHITE	2.75
AMERICANO	2.95
ESPRESSO SINGLE	2.40
ESPRESSO DOUBLE	2.95
MACCHIATO	2.99
HOT CHOCOLATE	3.50
MOCHA	3.60
HOT CHOCOLATE & MARSHMALLOWS	3.60
LUXURY HOT CHOCOLATE WITH CREAM & CHOCOLATE	3.95
LIQUEUR HOT CHOCOLATE	6.95
<i>Dark Rum, Bailey's or Cointreau</i>	
VANILLA OR CARAMEL SYRUP	60p

## Tea

Decaffeinated Tea available

BREAKFAST TEA	2.50
EARL GREY TEA	2.60
PURE GREEN	2.60
PURE PEPPERMINT	2.60
CRANBERRY, RASPBERRY & ELDERFLOWER	2.60
LEMON & GINGER	2.60
CAMOMILE	2.60

## Soft Drinks

<b>COKE ZERO, DIET COKE, SPRITE ZERO</b> 330ml 2.95   PINT 3.75	
FROBISHERS APPLE JUICE	2.95
FROBISHERS ORANGE JUICE	2.95
FOLKINGTON'S CRANBERRY JUICE	2.95
BOTTLE GREEN ELDERFLOWER PRESSE	3.20
<b>LIME SODA</b> 330ml 1.95   PINT 2.75	
<b>FRUIT SHOOTS</b>	1.95
<i>Apple and Blackcurrant, Orange or Summer fruits</i>	
<b>J20</b>	2.95
<i>Apple &amp; Mango or Orange &amp; Passion fruit</i>	
<b>FEVER TREE TONIC WATER</b>	2.50
<i>Naturally light</i>	
<b>SPICY TOMATO JUICE</b>	3.50
<b>APPLETISER</b>	2.95
<b>PALMERS GINGER BEER</b>	3.50
<b>HARROGATE MINERAL WATER</b> <i>Still or sparkling</i> 330ml 2.95   750ml 4.50	
<b>SHIRLEY TEMPLE</b>	5.95
<i>Non alcoholic cocktail of Ginger beer, lemonade and grenadine, garnished with a cherry</i>	

## Bottled Beers & Ciders

### Lagers

<b>PERONI</b> 330ml, 5.1% ABV	4.20
<b>PERONI ALCOHOL FREE</b> 330ml, 0.0% ABV	3.95
<b>SAN MIGUEL</b> 330ml 5.0% ABV	4.20
<b>CORONA</b> With fresh lime, 330ml 4.6% ABV	4.50

### Bitters

<b>PALMERS BEST BITTER (IPA)</b> 500ml, 4.2% ABV	4.95
<b>DOOM BAR</b> 500ml, 4.3% ABV	4.95
<b>FIRSTY FERRET</b> 500ml, 4.4% ABV	4.95
<b>TANGLEFOOT</b> 500ml, 5% ABV	4.95

### Local Purbeck Ciders

Brilliant traditional farm pressed ciders from Kingston in the Isle of Purbeck

<b>DORSET DRAFT SPARKLING</b> <i>(sweet) 500ml, 4.5% ABV</i>	4.95
<b>PURBECK NO.10</b> <i>Sparkling (sweet) 500ml, 4.8% ABV</i>	4.95
<b>FORGOTTEN ORCHARD</b> <i>Sparkling (medium dry) 500ml, 5.5% ABV</i>	4.95
<b>PURBECK BLUSH CIDER</b> <i>Sparkling with Berries, 500ml, 4.4% ABV</i>	5.95

## Wines

### White Wine

**IL MOLO, PINOT GRIGIO** Veneto, Italy  
175ml 6.50 | 250ml 7.50 | BOTTLE 19.99

**STORM RIVER, CHENIN BLANC**  
*Western Cape, South Africa*  
175ml 6.95 | 250ml 7.95 | BOTTLE 21.99

**QUINTA DA LIXA, QL FLOWERS LOUREIRO**  
*Vinho Verde, Portugal*  
175ml 7.25 | 250ml 8.25 | BOTTLE 24.99

**MACK & COLLIE, SAUVIGNON BLANC**  
*Marlborough, New Zealand*  
175ml 7.55 | 250ml 8.95 | BOTTLE 25.99

**NICOLA BERGAGLIO, GAVI DI GAVI LA MINAIA** Piemonte, Italy  
BOTTLE 29.99

**LE PETIT BROUX, LES CELLIERS DE CÉRÈS, SANCERRE** Loire, France  
BOTTLE 34.99

### Sparkling

**TOSTI, PROSECCO**, Veneto, Italy  
200ml 8.95 | BOTTLE 26.99

**TOSTI, DRY ROSE**, Veneto, Italy  
200ml 9.95 | BOTTLE 29.99

**BRUT BARON DE MARCK GOBILLARD**  
*Champagne, France*  
BOTTLE 39.99

**LAURENT PERRIER, LA CUVÉE**  
*Champagne, France (Vegan Friendly)*  
BOTTLE 55.00

### Red Wine

**LONGUE ROCHE, MERLOT** South West France  
175ml 6.55 | 250ml 7.55 | BOTTLE 19.99

**MONTEPULCIANO D'ABRUZZO COLLE SORI (MON TE POOL CHE ANNO)** Tuscany, Italy  
175ml 6.95 | 250ml 7.95 | BOTTLE 21.99

**HOMEWARD BOUND, SHIRAZ**  
*South Eastern Australia*  
175ml 6.95 | 250ml 7.95 | BOTTLE 21.99

**TRAPICHE, MELODIAS MALBEC MENDOZA** Argentina  
175ml 6.95 | 250ml 7.95 | BOTTLE 23.99

**MONTE LLANO TINTO RIOJA, RAMÓN BILBAO** Rioja, Spain  
BOTTLE 23.99

**RESERVE DE LUCIEN LURTON RED, LUCIEN LURTON ET FILS** Bordeaux, France  
BOTTLE 25.95

**LES MOUGEOTTES, PINOT NOIR** Languedoc, France  
175ml 9.55 | 250ml 10.55 | BOTTLE 29.99

### Rosé Wine

**ANCIENS TEMPS ROSÉ** France  
175ml 7.25 | 250ml 8.25 | BOTTLE 24.99

**IL MOLO, PINOT GRIGIO BLUSH**  
*Veneto, Italy*  
175ml 6.95 | 250ml 7.95 | BOTTLE 21.99

**DESERT ROSE, WHITE ZINFANDEL**  
*California, USA*  
175ml 6.95 | 250ml 7.95 | BOTTLE 21.99

125ml serves are available on wines served by the glass.  
All drinks are subject to availability. Alcohol % vol and vintages may vary.