

COCKTAILS

Obsession 10.95
Blackberry & raspberry gin, fever tree tonic, archers peach schnapps, elderflower cordial, served over ice & garnished with berries & mint

Pimm's No 1. Cup 8.50
Pimm's No 1. Cup, lemonade served over ice, garnished with cucumber, mint, orange, apples & strawberries

Margarita 9.50
Tequilla, orange liqueur & fresh lime juice, shaken over ice with a salted rim & garnished with lime

Aperol Spritz 10.95
Prosecco, Aperol & soda garnished with fresh orange

Juniper & Elderflower Spritz 10.95
Gin, cloudy apple juice, Sauvignon Blanc & elderflower cordial, topped with soda served over ice & garnished with apple

Dark & Stormy 10.95
Captain Morgan's dark rum, lime juice, ginger beer & angostura bitters served over ice with fresh lime

Lady In Red 10.95
Gin, grenadine, apple juice & sugar syrup, served over ice & garnished with apple

Espresso Martini 11.50
Vodka, Kahlua, fresh espresso & vanilla syrup shaken over ice & garnished with coffee beans

Clavells Blush 9.50
Pink Prosecco & rhubarb & ginger liqueur, topped with soda & garnished with a strawberry

Bloody Mary 9.50
Vodka, tomato juice, tabasco & Worcester sauce, served over ice with lemon & celery

Pink Grapefruit Gin & Tonic 9.50
Pink grapefruit gin, fever tree naturally light tonic, served over ice & garnished with fresh pink grapefruit

Old Fashioned 10.95
Woodford Reserve Bourbon, angostura bitters, sugar, served over ice & garnished with an orange wedge

SPIRITS

For full spirits list please see list at the Bar

Gin* 25ml
Gordons 37.5% 4.95
Bombay Sapphire 40% 5.50
Conker Gin 40% 6.00
Tanqueray 43.1% 6.00
Hendricks 41.4% 6.00

Vodka* 25ml
Smirnoff 37.5% 4.95
Absolute 40% 5.50
Grey Goose 40% 6.00
Black Cow 42% 6.00

Rum* 25ml
Captain Morgan Dark 35% 4.50
Bacardi 37.5% 4.50
Havana 7 Year Old 40% 5.00

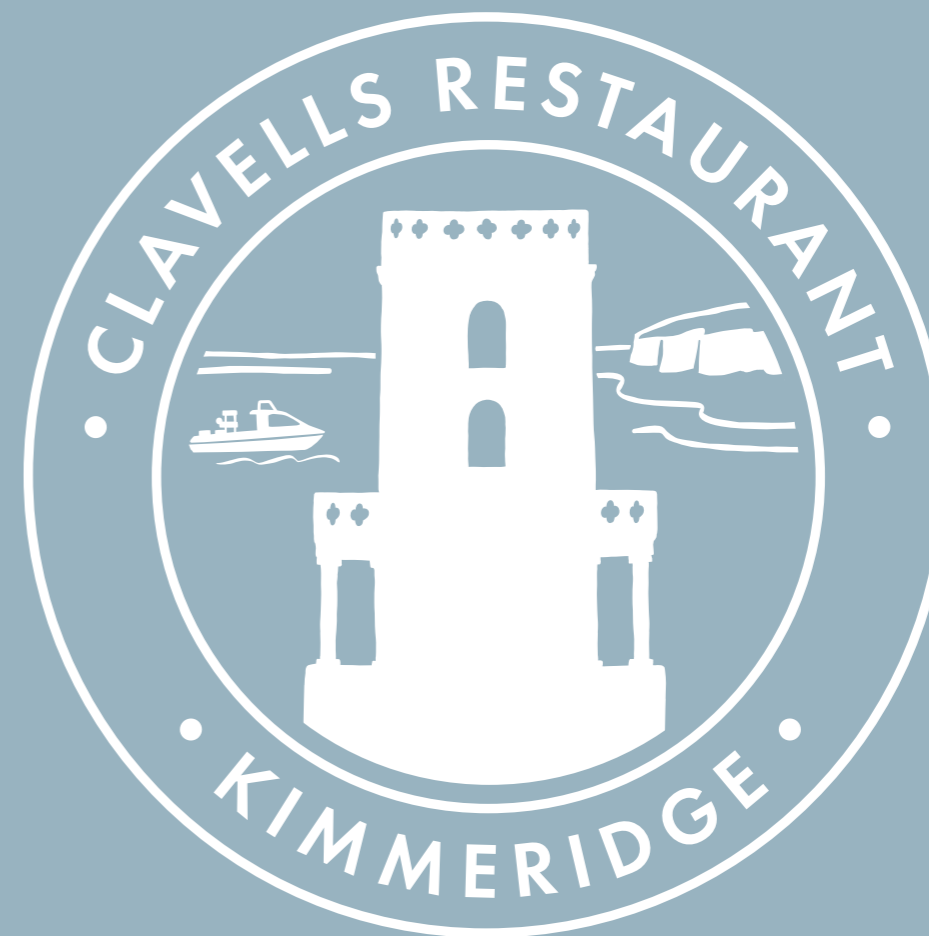
Whisky 50ml
Glenmorangie 10 Year Old 40% 9.00
Glenlivet 40% 9.00

Cognac & Brandy 50ml
Courvoisier 40% 9.00
Remy Martin Vsop 40% 9.00

*50ml Measure 8.00

Whether it be for a Birthday, Anniversary or just to say thank you, our gift vouchers are the perfect gift for any occasion. Please ask a member of the team for more details.

Tel: 01929 480701 | www.clavellsrestaurant.co.uk | enquiries@clavellsrestaurant.co.uk
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MENU

www.clavellsrestaurant.co.uk



BREAKFAST

SERVED UNTIL 12 NOON

Clavells Full English Breakfast 11.95

Two rashers of bacon, pork sausage, fried egg, grilled tomato, hash browns, baked beans & mushrooms. Served with malted grain or white toast & butter

Clavells Vegetarian Breakfast (V) 11.95

Two Quorn™ sausages, two fried eggs, grilled tomato, hash browns, baked beans, wilted spinach & mushrooms. Served with malted grain or white toast & butter

Eggs Benedict 11.95

Toasted English muffin, ham, two poached eggs & hollandaise sauce

Smashed Avocado on Toast (V) (VG) (GF by request) 10.95

Malted grain toast, dairy free butter, smashed avocado and cherry tomatoes
Add two poached eggs 2.00

Eggs Florentine (V) 10.95

Toasted English muffin, wilted spinach, two poached eggs & hollandaise sauce

Three Egg Omelette (GF) 11.95

Two fillings garnished with watercress
Cheese & tomato (V)
OR
Bacon & mushroom

Brunch Sandwich 8.95

Fried egg, bacon, sausage & hash brown in a brioche bap

Two Rounds of Toast with a Preserve 3.95

Jam, honey or marmalade

No substitutes on breakfasts

Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal, when making your order. We prepare our food in kitchens with products containing gluten & nuts as well as other allergens. We CANNOT guarantee that any food item is 100% FREE FROM ALLERGENS & therefore cannot accept any liability in this respect. Our Menu descriptions do not include all ingredients. Guests with any form of allergies are advised to assess their own level of risk & consume dishes at their own risk. All drinks are subject to availability. Alcohol % vol & vintages may vary.

Tel: 01929 480701
enquiries@clavellsrestaurant.co.uk

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NIBBLES

Basket of Rustic Bread & Butter 5.95

Bowl of Mixed Olives 4.95

STARTERS & LIGHT BITES

Available from 12 noon

Bread, Houmous, Olives & Dipping Oil (V) (VG) (GF by request) 7.50

Tomato and Basil Soup 6.95

Crusty bread & butter (V) (GF by request)

Melted Somerset Brie (V) 9.95

Onion marmalade, toasted bread and salad

Fresh Local Mackerel 11.95

Beetroot & potato salad, watercress & lemon mayonnaise

Pork, Duck Liver & Port Pâté 8.95

Toasted brioche, fig and honey chutney and salad

Goat's Cheese, Beetroot, Candied Walnut Salad (V) (GF) 9.95

House dressing

BIG BITE SANDWICHES

Available from 12 noon

Served on either malted grain or white bread, with gourmet chips & coleslaw. Gluten free bread available

Mature Cheddar Cheese & Real Ale Chutney (V)	8.95	Houmous, Avocado, Tomato & Watercress (V)	9.50
Sausage, Lettuce, Tomato & Onion Marmalade	11.95	Roast Pork, Apple Sauce & Watercress	10.95
Posh Fish Finger Sandwich & Tartare Sauce	12.95	Turkey, Brie, Cranberry & Watercress (V)	10.95
Honey Glazed Ham, Tomato, Watercress & a Mustard Mayonnaise	10.95	Roast Beef, Tomato, Watercress & Horseradish Mayonnaise	11.50

PLOUGHMANS 14.95

Mature cheddar cheese, honey glazed ham, pork sausage, apple, chutney, coleslaw, crusty bread & butter
Add a side of Gourmet Chips 4.50



MAIN COURSES

Available from 12 noon

Pan Fried Salmon Fillet (GF) 21.95

Veronique sauce (white wine, cream, grapes) new potatoes, carrots and fine green beans

Clavells Beef Burger 16.95

Cheddar cheese and bacon

or

Brie, bacon and cranberry

Toasted brioche bun, lettuce, tomato, gourmet chips, beetroot salad and coleslaw

Homemade Fish Pie 17.95

Salmon, cod, prawns, white wine sauce, creamy mashed potato, fine green beans, chantenay carrots and garden peas

Classic Fish & Chips 17.95

Beer battered cod, gourmet chips, garden peas and tartare sauce

Grilled and Sliced Duck Breast (GF) 21.95

Morello cherry sauce, sauté potatoes, chantenay carrots, fine green beans and red cabbage

Vegetable Moussaka (M) 16.95

Soya meat, herbs, aubergine, sweet potatoes, cheese sauce, with new potatoes and a side salad

Shepherds Pie (GF) 17.95

Lamb mince, rich red wine, herbs, creamy mashed potato, fine green beans, chantenay carrots and garden peas.

Traditional Beef Lasagne 16.95

Beef mince, rich bechamel, pasta layers, cheddar cheese with crusty bread and a salad side

Wholetail Scampi 16.95

Breaded scampi, gourmet chips, garden peas & tartare sauce

Honey Glazed Ham, Eggs and Chips (GF by request) 16.50

Garden peas and whiskey mustard mayonnaise

Homemade Chicken Curry 17.95

Subtly spiced chicken, creamy coconut sauce, rice, poppadom, mango chutney and a naan bread

Trio of Pork Sausages 16.50

Apple calvados mash, and onion gravy with garden peas

Vegetable Bourguignon (M) (VG) 16.95

Soya meat, red wine, herbs, shallots, mushrooms, horseradish dumplings, with rice

SIDE ORDERS

Bowl of Gourmet Chips	4.50	Seasonal Vegetables	4.95
Cheesy Chips	5.95	Side Salad	4.95
Onion Rings	4.95	Coleslaw	3.95



CHILDREN'S MENU

Available from 12 noon

Chicken Nuggets, Chips & Beans	7.50	Fish & Chips	9.50
Kids Cheese Burger & Chips	8.50	Cheese and Tomato Pizza (M)	7.95
Spaghetti Marinara (M) Served with Cheddar cheese (GF by special request)	7.50	Pork Sausages, Chips & Beans	7.50

DESSERTS

Mixed Fruit Crumble & Ice Cream (GF)	7.50	Purbeck Ice Cream & Sorbets (GF)	per scoop 3.20
Classic Tiramisu	7.50	Vanilla, Honeycombe Hash, Berries & Clotted Cream, Salted Caramel, Chocolate & Raspberry (VG), Mint Baby Chip, Mango Sorbet	
Apple Tarte Tatin & Vanilla Ice Cream	7.95	Affogato	7.95
Sticky Toffee Pudding & Vanilla Ice Cream	7.50	Italian dessert icon. 50ml of coffee liqueur (25%) served over one scoop of Purbeck vanilla bean ice cream (over 18's)	
Lemon Meringue Tartlet & Ice Cream	7.95		
Belgium Chocolate & Clementine Torte (GF) (VG)	7.50		

Espresso Martini 11.50

Vodka, Kahlua, fresh espresso, sugar syrup shaken over ice & garnished with coffee beans

TRADITIONAL AFTERNOON TEA

Available all day

Jam or Cream first? The Great Scones debate

The Ritz London would prefer to encourage the 'jam then cream' option as this is the traditional method of preparing scones

Clavells Cream Tea	8.50	Warm Dorset Apple Cake	6.95
One fruit scone, one plain scone, strawberry jam, clotted cream & a pot of tea for one		With ice cream or clotted cream	
Gluten Free Cream Tea	8.50	Chocolate Brownie & Vanilla Ice Cream (GF)	6.95
Two fruit scones, strawberry jam, clotted cream & a pot of tea for one			



HOT DRINKS

Our Jurassic roast coffee beans are from South America roasted by the Purbeck Roasting Company.
Our teas are from the Dorset Tea Company. Decaffeinated tea & coffee available

Latté	3.35	Breakfast Tea	2.95
Cappuccino	3.35	Earl Grey Tea	2.95
Flat White	3.25	Pure Green	2.95
Americano	3.25	Wild About Mint	2.95
Double Espresso	3.35	Foraged Fruits	2.95
Macchiato	3.25	Blackberry Syllabub	2.95
Hot Chocolate	3.95	Ginger & Lemon	2.95
Mocha	3.99	Cool Camomile	2.95

SOFT DRINKS

Coke, Diet Coke, Sprite Zero	330ml 3.45	Palmers Ginger Beer	3.95
Bottle Green		Mineral Water	
Elderflower Presse	3.50	Still or Sparkling	330ml 2.95 750ml 4.95
Fruit Shoots	2.50	Shirley Temple	6.50
Apple & Blackcurrant, Orange or Summer Fruits		Non alcoholic cocktail of ginger beer, lemonade & grenadine, garnished with cherries	
J20	3.50	Virgin Mary	6.50
Apple & Mango or Orange & Passion Fruit		Tomato juice, Tabasco & Worcester sauce served over ice with lemon & celery	
Fever Tree Tonic Water	2.75		
Naturally light			

BOTTLED BEERS

Lagers			
Peroni 330ml, 5.1% ABV	4.50	San Miguel 330ml 5.0% ABV	4.50
Peroni Alcohol Free 330ml, 0.0% ABV	4.25	Corona With Fresh Lime	4.75
Bitters		330ml 4.6% ABV	
Palmers Best Bitter (IPA)	6.50	Fursty Ferret 500ml, 4.4% ABV	6.50
500ml, 4.2% Abv		Tanglefoot 500ml, 5% ABV	6.50
Doom Bar 500ml, 4.3% ABV	6.50		

BOTTLED CIDERS

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

Dorset Draft	6.50	Forgotten Orchard	6.50
Sparkling (Medium) 500ml, 5% ABV		Sparkling (Medium Dry) 500ml, 5.5% ABV	
Purbeck No.10	6.50		
Sparkling (Sweet) 500ml, 4.8% ABV			



WHITE WINE

Il Molo, Pinot Grigio Veneto, Italy
175ml 7.50 | 250ml 8.50 | Bottle 26.95

Storm River, Chenin Blanc
Western Cape, South Africa
175ml 7.95 | 250ml 8.95 | Bottle 28.95

Touching Vines Sauvignon Blanc,
South Africa
175ml 8.95 | 250ml 9.95 | Bottle 29.95

Roquemoliere Picpoul de Pinet
Reserve, France
Bottle 29.95

Les Mougeouttes Chardonnay
IGP Pays d'Oc, France
Bottle 29.95

Le Petit Broux, Les Celliers
De Cérès, Sancerre Loire, France
Bottle 34.95

SPARKLING

Tosti, Prosecco Veneto, Italy
200ml 9.95 | Bottle 29.95

Tosti, Prosecco Rose Moscato
Veneto, Italy
200ml 10.95

Laurent Perrier, La Cuvee
Champagne, France
Bottle 65.00

RED WINE

Longue Roche, Merlot South West France
175ml 7.50 | 250ml 8.50 | Bottle 26.95

Montepulciano D'abruzzo, Borgo Sena
(Mon Te Pool Che Anno) Tuscany, Italy
175ml 7.95 | 250ml 8.95 | Bottle 28.95

Trapiche, Melodias Malbec
Mendoza Argentina
175ml 8.95 | 250ml 9.95 | Bottle 29.95

Bird Island Cabernet Sauvignon,
South Africa
Bottle 29.95

Monte Llano Tinto Rioja, Ramón
Bilbao Rioja, Spain
Bottle 29.95

Lucien Lurton Bordeaux, France
Bottle 34.95

ROSÉ WINE

Anciens Temps Rosé France
175ml 8.95 | 250ml 9.95 | Bottle 29.95

Il Molo, Pinot Grigio Blush
Veneto, Italy
Bottle 28.95

La Vidaubanaise Comte de
Provence Rosé, France Bottle 34.95

125ML SERVES ARE AVAILABLE ON WINES SERVED BY THE GLASS.
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*Sale of alcoholic drinks is subject to the licensed hours of the premises & not available until 12 noon on Sundays