



MENU

CLAVELLS RESTAURANT

KIMMERIDGE

A traditional restaurant set in the heart of the Jurassic Coast





BREAKFAST

BREAKFAST SERVED UNTIL 11.30 AM

CLAVELLS FULL ENGLISH BREAKFAST | 13

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) | 13

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

CREATE YOUR OWN BREAKFAST | 2 per item

2 rashers of bacon | pork sausage | 2 fried eggs | 2 poached eggs | 2 grilled tomatoes | 2 hash browns
baked beans | mushrooms | white toast | malted grain toast | 2 x Quorn™ sausages

EGGS BENEDICT | 13

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

EGGS FLORENTINE (V) | 12

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

AVOCADO ON TOAST (V) (VG) (GF by request) | 12.5

Malted grain toast, dairy free butter, avocado & cherry tomatoes

Add two poached eggs | 2

Add bacon | 2

THREE EGG OMELETTE (GF)

Two fillings garnished with a dressed salad

Cheese & tomato (V) | 12.5

OR

Bacon & mushroom | 12.5

BRUNCH SANDWICH | 11

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

TWO ROUNDS OF TOAST WITH A PRESERVE | 4

Jam, honey or marmalade

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. An optional 10% service charge will be added to all bills, which will be shared between all staff. Please ask if you would like us to remove it from the bill.

REWARD AT YOUR FINGER TIPS

Like and follow us on Facebook and get £10 off your next visit.

Please ask your server for details.

WiFi: Clavells Restaurant Password: Clavells

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





NIBBLES

BASKET OF RUSTIC BREAD & BUTTER | 6.5 BOWL OF MIXED OLIVES | 5.5
HOMEMADE SCOTCH EGG & MUSTARD MAYONNAISE | 5.5

STARTERS & LIGHT BITES

Available from 11.30am

BREAD, HOUMOUS, OLIVES & DIPPING OIL (VG) (GF by request) | 8

SOUP OF THE DAY | 8
Rustic bread & butter (GF by request)

AVOCADO & TOMATO BRUSCHETTA (VG) (GF by request) | 10
Tomato, basil & garlic marinated in olive oil served on our rustic bread with a balsamic glaze

CLASSIC FRIED WHITEBAIT | 11.5
Dusted in seasoned flour & fried until crispy, served with lemon mayonnaise

KIMMERIDGE BAY CRAB & LOBSTER BISQUE (GF by request) | 13
Served with rustic bread & butter

CHICKEN LIVER PARFAIT (GF by request) | 10
Salad garnish, house chutney & brioche bread & butter

FRESH LOCAL MACKEREL (GF) | 13.5
Potato & chive salad & lemon mayonnaise

BREADED COCONUT PRAWNS | 12
Salad garnish, sweet chili & lemon mayonnaise dip

WILD MUSHROOM RISOTTO ARANCINI (VG) | 10
Marinara sauce & pesto

BIG BITE SANDWICHES

Available from 11.30am

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

COASTAL CHEDDAR CHEESE & REAL ALE
CHUTNEY (V) | 10.5
ROAST BEEF, TOMATO, ROCKET & HORSERADISH
MAYONNAISE | 13.5
TURKEY, BRIE, CRANBERRY & ROCKET | 13.5

ROAST PORK, APPLE SAUCE & ROCKET | 12.5
HOUMOUS, AVOCADO & ROASTED RED PEPPER
(VG) (GF by request) | 12.5
POSH FISH FINGER SANDWICH & TARTARE
SAUCE | 14.5

PLOUGHMANS | 15.5

Mature Cheddar cheese, brie, Kimmeridge pork sausage, scotch egg, apple, chutney, coleslaw, rustic bread & butter
Add Gourmet chips | 5.5



MAIN COURSES

Available from 11.30am

TWO FOR ONE ON MAIN COURSES*

VALID MONDAY TO SATURDAY

TWO COURSE SUNDAY LUNCH** for | 21.95

MAIN COURSE & DESSERT

CLAVELLS BEEF BURGER | 18

Applewood smoked cheese & bacon, toasted brioche bun, lettuce, pickle, gourmet chips & coleslaw
Add onion rings | 3

CLASSIC FISH & CHIPS | 18.5

Beer battered fish & gourmet chips, garden peas & homemade tartare sauce

LUXURY FISHERMAN'S PIE (GF) | 23.5

Salmon, cod, prawns, white wine & leek sauce, creamy mashed potato topped with cheese, served with seasonal vegetables

COTTAGE PIE (GF) | 19

Beef mince, rich red wine, herbs, creamy mashed potato, served with seasonal vegetables

HOMEMADE CHICKEN CURRY (GF) | 18.5

Subtly spiced chicken, creamy coconut sauce, white rice, poppadom & mango chutney
Add flat bread & a yoghurt mint dip | 3

GRILLED SALMON WITH CREAMY WHITE WINE & MUSHROOM SAUCE | 24

Buttered new potatoes & seasonal vegetables

PORK SCHNITZEL | 19.5

Breaded pork loin, gourmet chips, lemon wedge & garnish
Add a creamy white wine & mushroom sauce | 3.5

SEAFOOD BASKET | 21

Breaded calamari rings, cod bites, scampi, butterfly prawns & calamari chunks, salad, lemon mayonnaise & rustic bread & butter
Add Gourmet chips | 5.5

SPINACH & RICOTTA CANNELLONI (V) | 18.5

Baked on a bed of tomato sauce, topped with a béchamel sauce & mozzarella, served with rustic bread & salad

GOATS CHEESE & MEDITERRANEAN VEGETABLE SALAD (V) (GF) | 19

Grilled goats cheese, mixed leaves, Mediterranean vegetables, vine tomatoes, dressing & balsamic glaze

MOROCCAN LAMB TAGINE (GF) | 23.5

Diced lamb, spices, butternut squash, apricots, chickpeas & couscous
Add flat bread & a yoghurt mint dip | 3

WHOLE KIMMERIDGE BAY LOBSTER THERMIDOR (24 hr notice required) | 50

Gourmet chips & a seasonal salad
Add King Prawns | 5

STEAK & WINE OFFER

BUY TWO STEAKS AND GET A BOTTLE OF HOUSE WINE FREE

AVAILABLE MONDAY - SATURDAY

8OZ SIRLOIN STEAK | 28 per steak

Cooked to your liking served with gourmet chips, vine tomatoes and sautéed mushrooms
Add breaded prawns | 5 Add peppercorn sauce | 2.5

* TWO FOR ONE Excludes lobster & steak deal. Must include a purchased drink per person, cheapest meal free. Not valid on Boxing Day, New Year's Day or Bank Holidays & Bank Holiday weekends. Sides & additions chargeable.

**TWO COURSE SUNDAY LUNCH 21.95 MAIN COURSE & DESSERT Must include a purchased drink per person. Not applicable to lobster & steak deal. Not valid on Bank Holiday Sundays or Mothering Sunday. Sides and additions chargeable.
£3 supplement on Trio of Roasts, Fisherman's Pie & Lamb Tagine.



SIDE ORDERS

BOWL OF MIXED OLIVES	5.5	BASKET OF RUSTIC BREAD & BUTTER	6.5
BOWL OF GOURMET CHIPS	5.5	SIDE SALAD	6.5
CHEESY CHIPS	6.5	COLESLAW	5
ONION RINGS	6.5	SEASONAL VEGETABLES	5

CHILDREN'S MENU

Available from 11.30am

CHICKEN NUGGETS, CHIPS & BEANS	8	PASTA BOLOGNAISE	9.5
KIDS BURGER & CHIPS	8.5	& grated cheese (GF by request)	
Add cheese	1	PASTA MARINARA	8
CHEESE & TOMATO PIZZA (V)	8.5	& grated cheese (V) (GF or VG by request)	
Add chips	1	SIDE CHILDREN'S VEGETABLES	3
FISH & CHIPS	9.5		
with peas			

DESSERTS

LEMON POSSET & SHORTBREAD (V)	8.5	LUXURY BREAD & BUTTER PUDDING WITH VANILLA ICE CREAM (V)	8.5
(GF by request)			
CRUMBLE OF THE DAY & ICE CREAM	8.5	SOUTH COAST ICE CREAMS & SORBETS (V)	
(GF) (VG)		per scoop	4
STICKY TOFFEE PUDDING & VANILLA ICE CREAM (V) (GF)	8.5	Vanilla, honeycomb, chunky chocolate, rhubarb and custard, lotus biscoff, lemon sorbet (VG) or blood orange sorbet (VG)	
BELGIUM CHOCOLATE CHEESECAKE & BLOOD ORANGE SORBET (VG)	9.5	DISARONNO AFFOGATO	10
		Espresso, vanilla ice cream, biscotti & amaretto almond liqueur (over 18's)	

COFFEE LIQUEURS

IRISH COFFEE (Jameson whiskey)	8.5	SEVILLE COFFEE (Cointreau)	8.5
CALYPSO COFFEE (Tia Maria)	8.5	FRENCH COFFEE (Grand Marnier)	8.5
JAMAICAN COFFEE (Dark Rum)	8.5	COFFEE FLOATER	5



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 (V) (GF by request) One fruit scone, one plain scone, strawberry jam, clotted cream & a pot of tea for one	9.5	WARM DORSET APPLE CAKE (V) With ice cream or clotted cream	7.5
TOASTED TEA CAKE (VG by request) Butter & Jam	4	CHURROS WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE (V) (GF)	8
		HANDMADE CAKE OF THE DAY Please ask your server	4

SPECIAL AFTERNOON HIGH TEA (24 hr notice required) 23 per person

Selection of finger sandwiches, miniature cakes & homemade scones with clotted cream and jam. Served with Dorset tea

HOT DRINKS

Decaffeinated tea & coffee available

LATTÉ	4	AMERICANO	3.5
CAPPUCCINO	4	DOUBLE ESPRESSO	3.5
FLAT WHITE	4	ICED COFFEE	4.5
MACCHIATO	4	HOT CHOCOLATE	4
MOCHA	4.5	TEA	3
ADD MONIN SYRUPS per shot Vanilla, caramel, hazelnut	0.5	Breakfast Tea Earl Grey Tea Pure Green Wild About Mint Foraged Fruits Ginger & Lemon Blackberry Syllabub Cool Camomile	

SOFT DRINKS

COKE COKE ZERO SPRITE ZERO 330ml	4	MINERAL WATER	
APPLE JUICE	3.5	Still or Sparkling	330ml 3 750ml 6.5
ORANGE JUICE	3.5	SHIRLEY TEMPLE	7
CRANBERRY JUICE	3.5	Non alcoholic cocktail of ginger beer, lemonade & grenadine, garnished with cherries	
BOTTLE GREEN ELDERFLOWER PRESSE	3.5	VIRGIN MARY	7
FRUIT SHOOTS Apple & Black Current or Orange	3	Tomato juice, Tabasco & Worcester sauce served over ice with lemon & celery	
J20 Apple & Raspberry or Orange & Passion Fruit	4	PENTIRE COASTAL SPRITZ	8
SCHWEPPE'S TONIC Tonic, slimline, elderflower	3	Pentire non alcoholic spirit Schweppes pink soda, orange garnish	
PALMERS GINGER BEER	4.5		



BOTTLED BEERS & SHANDYS

LAGERS

PERONI GLUTEN FREE 330ml, 5.0% ABV	5.5
PERONI ALCOHOL FREE 330ml, 5.0% ABV	5.5
MADRI 330ml 4.6% ABV	5.5
CORONA WITH FRESH LIME 330ml 4.6% ABV	5.5

SHANDYS

Lager with elderflower top 2.5% ABV	5
IPA Shandy 2.8% ABV	5

BITTERS

FURSTY FERRET 500ml, 4.4% ABV	6.5
TANGLEFOOT 500ml, 5% ABV	6.5
PALMERS BEST BITTER (IPA) 500ml, 4.2% Abv	7
DOOM BAR 500ml, 4.3% ABV	7

BOTTLED CIDERS

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

DORSET DRAFT	7
Sparkling (Medium) 500ml, 5% ABV	
FORGOTTEN ORCHARD	7
Sparkling (Medium Dry) 500ml, 5.5% ABV	

PURBECK NO.10	6.5
Sparkling (Sweet) 500ml, 4.8% ABV	
PURBECK BLUSH	6.5
Sparkling berries 500ml, 4.0% ABV	

WHITE WINE

VIA NOVA PINOT GRIGIO, ITALY	
175ml 9 250ml 10 Bottle 30	
BIRD ISLAND, CHENIN BLANC	
SOUTH AFRICAN TERRITORIES	
175ml 10 250ml 11 Bottle 32	
LANYA SAUVIGNON BLANC	
CHILIE	
175ml 10.5 250ml 11.5 Bottle 34	
ROQUEMOLIERE PICPOUL DE PINET	
RESERVE, FRANCE	
Bottle 36	
FERN BIRD SAUVIGNON BLANC,	
NEW ZEALAND	
Bottle 38	
LE PETIT BROUX, LES CELLIERS	
DE CÉRÈS, SANCERRE LOIRE, FRANCE	
Bottle 40	

SPARKLING

LE CONTESSE PROSECCO, ITALY	
200ml 11 Bottle 35	
LAURENT PERRIER, LA CUVÉE	
CHAMPAGNE, FRANCE	
Bottle 65	

RED WINE

LONGUE ROCHE, MERLOT, SOUTH WEST FRANCE	
175ml 9 250ml 10 Bottle 30	
FRUNZA PINOT NOIR,	
ROMANIA	
175ml 10 250ml 11 Bottle 32	
TRAPICHE, MELODIAS MALBEC,	
MENDOZA ARGENTINA	
175ml 10.5 250ml 11.5 Bottle 34	
MCPHERSON JOCK'S CABERNET SAUVIGNON,	
AUSTRALIA	
Bottle 36	
TERRABUONA MONTEPULCIANO D'ABRUZZO	
ITALY	
Bottle 38	
LUCIEN LURTON BORDEAUX, FRANCE	
Bottle 40	

ROSÉ WINE

VIA NOVA PINOT GRIGIO BLUSH, ITALY	
175ml 10 250ml 11 Bottle 32	
ANCIENS TEMPS ROSÉ FRANCE	
175ml 10.5 250ml 11.5 Bottle 34	



COCKTAILS

OBSSESSION Blackberry & raspberry gin, schweppes tonic, archers peach schnapps, elderflower cordial, served over ice & garnished with berries & mint	12	WOO WOO Vodka peach schnapps, cranberry juice served over ice garnished with lime	10
PIMM'S NO 1. CUP Pimm's No 1. Cup, lemonade served over ice, garnished with cucumber, mint, orange, apples & strawberries	9.5	ESPRESSO MARTINI Vodka, Kahlua, fresh espresso & vanilla syrup, shaken over ice & garnished with coffee beans	12
CHAMBORD BRAMBLE Gin, Chambord lime & sugar syrup served over ice & garnished with blackberries	10	CLAVELLS BLUSH Rhubarb & ginger gin, topped Pink Prosecco & garnished with a strawberry	11
APEROL SPRITZ Prosecco & Aperol served over ice garnished with fresh orange	11	BLOODY MARY Vodka, tomato juice, tabasco & Worcester sauce, served over ice with lemon & celery	10
ENGLISH GARDEN Malfy lemon gin, elderflower cordial, cloudy apple juice garnished with lemon and apple	11	PINK GRAPEFRUIT SPRITZ Pink grapefruit gin, Schweppes pink soda served over ice garnished with strawberries	11
DARK & STORMY Captain Morgan's dark rum, lime juice, ginger beer & angostura bitters served over ice with fresh lime	11	OLD FASHIONED Monkey Shoulder, angostura bitters, vanilla syrup served over ice & garnished with an orange wedge	12.5
COSMOPOLITAN Vodka, Cointreau, cranberry shaken over ice & garnished with lemon slice	10	BRANDY ALEXANDER Cognac, cream de cacao & cream garnished with cinnamon & nutmeg	13

SPIRITS

For full spirits list please see list at the Bar

GIN 25ml		RUM 25ml	
GORDONS 37.5%	5	CAPTAIN MORGAN DARK 35%	5
GORDONS PINK 37.5%	5	CAPTAIN MORGAN SPICED 35%	5
BOMBAY SAPPHIRE 40%	5	BACARDI 37.5%	5
WHITLEY NEIL FLAVOURS 43%	5.5	THE SALFORDS	6
TANQUERAY 43.1%	6	Dark 40% Spiced 40% Honey 37.5%	
HENDRICKS 41.4%	6	CANYERO SALTED CARAMEL 20%	6
BROCKMANS 40%	6.5	WHISKY BOURBON 25ml	
VODKA 25ml		JACK DANIELS 40%	5
SMIRNOFF 37.5%	5	MONKEY SHOULDER 40%	6
BLACK COW 42%	5.5	GLENMORANGIE 10 YEAR OLD 40%	7
GREY GOOSE 40%	6	GLENLIVET FOUNDERS RESERVE 40%	7
CHASE MARMALADE 40%	6	COGNAC & BRANDY 25ml	
CANYERO CARAMEL 20%	6	REMY MARTIN VSOP 40%	

ALL 50ML MEASURES | 8

Tel: 01929 480701 www.clavellsrestaurant.co.uk enquiries@clavellsrestaurant.co.uk Follow & like us!

*Sale of alcoholic drinks is subject to the licensed hours of the premises & not available until 12 noon on Sundays.

