



MENU





BREAKFAST

BREAKFAST SERVED UNTIL 11.30 AM

CLAVELLS FULL ENGLISH BREAKFAST | 14

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) | 14

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

EGGS FLORENTINE (V) | 12.5

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

EGGS BENEDICT | 14

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

EGGS ROYALE | 15

Toasted English muffin, smoked salmon, 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) | 13.5

Two fillings & dressed leaves

Cheese & tomato (V)

OR

Bacon & mushroom

BRUNCH SANDWICH | 8.5

Bacon & Fried Egg in a brioche bap

OR

Sausage & Fried Egg in a brioche bap (V by request)

TWO ROUNDS OF TOAST WITH A PRESERVE | 4

Jam, honey or marmalade

NO SUBSTITUTES ON BREAKFASTS

Extra items | 2

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.

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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.



NIBBLES

BASKET OF RUSTIC BREAD & BUTTER | 6.5
BOWL OF MIXED OLIVES | 6 BOWL OF MIXED NUTS | 4.5

STARTERS & LIGHT BITES

Available from 11.30

BREAD, HUMMUS, OLIVES & DIPPING OIL (V) (VG) (GF by request) | 9

SOUP OF THE DAY (GF by request) | 9.5
Rustic bread & butter

LIGHTLY DUSTED CALAMARI BITES | 14
Lemon mayonnaise, dressed leaves & rustic bread & butter

AVOCADO & TOMATO BRUSCHETTA (VG) (GF by request) | 12.5
Garnish & balsamic glaze

SIMPLY SMOKED SALMON (GF by request) | 15
Brown bread & butter, lemon mayonnaise & garnish

CHICKEN LIVER PARFAIT (GF by request) | 10.5
Dressed leaves, chutney, toasted rustic bread & butter

SOUTH COAST LOBSTER BISQUE (GF by request) | 13.5
Rustic bread & butter

FRESH LOCAL MACKEREL (GF) | 14
Potato & chive salad & lemon mayonnaise

CLASSIC FRIED WHITEBAIT | 12.5
Lemon mayonnaise & garnish

HALF A PINT OF PRAWNS (GF by request) | 15
Rustic bread & butter & Marie Rose sauce

BIG BITE SANDWICHES

Available from 11.30

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

MATURE CHEDDAR CHEESE & REAL ALE CHUTNEY (V)	10.5	HUMMUS, AVOCADO & ROASTED RED PEPPER (VG by request)	13
EGG MAYONNAISE & CRESS (V)	10.5	POSH FISH FINGER SANDWICH & TARTARE SAUCE	15
CORONATION CHICKEN	13.5	DORSET CRAB SANDWICH	15

PLOUGHMANS | 16

Mature Cheddar cheese, brie, Kimmeridge pork sausage, boiled egg, apple, chutney, coleslaw, crusty bread & butter
Add a side of Gourmet Chips | 6



MAIN COURSES

Available from 11.30

SRI LANKAN COCONUT CHICKEN CURRY (GF) | 19.5

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

CLASSIC FISH & CHIPS | 21

Beer battered cod & gourmet chips, garden peas & homemade tartare sauce
Add rustic bread & butter | 2

CLAVELLS BEEF BURGER | 19.5

Mozzarella, bacon, toasted brioche, lettuce, pickle, gourmet chips & coleslaw
Add onion rings | 3.5

CLASSIC LUXURY FISHERMAN'S PIE (GF) | 24

Salmon, cod, prawns, white wine sauce, creamy mashed potato served with seasonal vegetables

CHICKEN & BACON SALAD (GF) | 19.5

Warm chicken & bacon, tomatoes, cucumber, peppers, lettuce & honey & mustard dressing

HANDMADE STEAK & ALE PIE | 20

Gourmet chips, seasonal vegetables & gravy

SALMON NIÇOISE SALAD (GF) | 22.5

Poached salmon, mangetout, tomatoes, olives, new potatoes, hard boiled egg, lettuce, honey & mustard dressing

SEAFOOD PLATTER | 58 (Two people to share)

Whitebait, calamari, grilled mackerel, shell on prawns, smoked salmon, Marie rose sauce, lemon mayonnaise, sweet chilli, salad, crusty bread & butter.
Add Gourmet Chips 6

GOATS CHEESE & MEDITERRANEAN VEGETABLE SALAD (GF) (V) | 21.5

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

MOULES MARINIÈRES (GF by request) | 25

South coast mussels, creamy white wine & parsley sauce, rustic bread & butter
Add gourmet chips | 6

SEAFOOD BASKET | 22.5

Breaded calamari rings, cod bites, scampi, butterfly prawns & calamari chunks, salad, lemon mayonnaise & rustic bread & butter
Add Gourmet chips | 6

GRILLED MEDITERRANEAN SEA BREAM (GF) | 25

Grilled Sea Bream, with a tomato olive, pepper, olive, onion & new potato tapenade

TRADITIONAL BEEF LASAGNE | 19.5

Beef mince, pasta sheets, rich bechamel, grated cheese, salad, rustic bread & butter

PORK SCHNITZEL | 23

Gourmet chips, lemon wedge & garnish
Add a creamy mushroom & white wine sauce | 3.5

WHOLE KIMMERIDGE BAY LOBSTER THERMIDOR (24 hr notice required) | 55

Gourmet chips & a seasonal salad
Add King Prawns | 5

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SIDE ORDERS

FRIED HALLOUMI	7.5	BASKET OF RUSTIC BREAD & BUTTER	6.5
GOURMET CHIPS	6	SIDE SALAD	6.5
CHEESY CHIPS	6.5	COLESLAW	5
ONION RINGS	6.5	SEASONAL VEGETABLES	5.5

CHILDREN'S MENU

Available from 11.30

CHEESE & TOMATO PIZZA (V) Add chips	8.5 1	FISH & CHIPS With peas	9.5
KIDS BURGER & CHIPS Add cheese	9 1	PASTA BOLOGNAISE Grated cheddar cheese (GF by request)	9.5
CHICKEN GOUJONS & CHIPS With peas	9	PASTA MARINARA (V) Grated cheddar cheese (VG or GF by request)	8.5

VANILLA ICE CREAM COOKIE SANDWICH | 5.5
Rainbow chocolate chips

SALTED CARAMEL & HONEYCOMB ICE CREAM COOKIE SANDWICH | 5.5
Billionaire chocolate chips

DESSERTS

LEMON POSSET Handmade shortbread (GF by request)	8.5	SOUTH COAST ICE CREAMS & SORBET per scoop Vanilla, honeycomb, blackcurrant & clotted cream, chocolate ice cream, salted caramel & strawberry & champagne sorbet	4
RASPBERRY & PISTACHIO SEMIFREDDO Strawberry & champagne sorbet	9	BELGIUM CHOCOLATE & COOKIE CRUMBLE MOUSSE (VG) Strawberry & champagne sorbet	9.5
ESPRESSO MARTINI TIRAMISU	9	DISARONNO AFFOGATO Espresso, vanilla ice cream, biscotti & amaretto almond liqueur (over 18's)	12.5
LUXURY BREAD & BUTTER PUDDING Vanilla ice cream	9.5		
SALTED CARAMEL CHEESE CAKE Salted caramel drizzle	9.5		

COFFEE LIQUEURS

IRISH COFFEE (Jameson whiskey)	9.5	SEVILLE COFFEE (Cointreau)	9.5
CALYPSO COFFEE (Tia Maria)	9.5	BAILEYS LATTE (Baileys)	9.5
JAMAICAN COFFEE (Dark Rum)	9.5	COFFEE FLOATER	5.5

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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 (GF by request) One fruit scone, one plain scone, strawberry jam, clotted cream & a pot of tea for one	10.5	WARM DORSET APPLE CAKE With ice cream or clotted cream	8.5
TOASTED TEA CAKE (VG by request) Butter & Jam	4	CHURROS With vanilla ice cream & chocolate sauce	8.5
		HANDMADE CAKE OF THE DAY Please ask your server	4.5

SPECIAL AFTERNOON HIGH TEA (24 hr notice required) 29.5 per person

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

HOT DRINKS

Decaffeinated tea, coffee & alternative oat milk available

LATTÉ	4	AMERICANO	4
CAPPUCCINO	4	DOUBLE ESPRESSO	4
FLAT WHITE	4	JIMMY'S ICED COFFEE (original, oat, caramel & mocha)	4.5
MACCHIATO	4	HOT CHOCOLATE	4
MOCHA	4.5	TEA	3.5
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	4.5	PALMERS GINGER BEER	5.5
COKE ZERO SPRITE ZERO 330ml	4.5	MINERAL WATER	
APPLE JUICE	4	Still or Sparkling	330ml 3.5 750ml 6.5
ORANGE JUICE	4	SHIRLEY TEMPLE	8.5
CRANBERRY JUICE	4	Non alcoholic cocktail of ginger beer, lemonade & grenadine, garnished with cherries	
APPLETISER	4	VIRGIN MARY	7.5
BOTTLE GREEN ELDERFLOWER PRESSE	4	Tomato juice, Tabasco & Worcester sauce served over ice with lemon & celery	
FRUIT SHOOTS	3.5	PENTIRE COASTAL SPRITZ	8.5
Apple & Black Current or Orange		Pentire non alcoholic spirit Schweppes pink soda, orange garnish	
J20	4.5		
Apple & Raspberry or Orange & Passion Fruit			
SCHWEPES TONIC	3		
Slimline, elderflower			

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BOTTLED BEERS & SHANDYS

LAGERS

PERONI GLUTEN FREE 330ml, 5.0% ABV	6
MADRI 330ml, 4.6% ABV	5.5
CORONA WITH FRESH LIME 330ml, 4.6% ABV	5.5

BITTERS

FURSTY FERRET 500ml, 4.4% ABV	7
DORSET GOLD 500ml, 4.5% ABV	7
PALMERS BEST BITTER (IPA) 500ml, 4.2% Abv	7
TIMOTHY TAYLOR LANDLORD 500ml, 4.3% ABV	7
GUINNESS 500ml, 4.2% ABV	7

SHANDYS

LAGER WITH ELDERFLOWER TOP 330ml, 2.5% ABV	5.5
IPA SHANDY 330ml, 2.8% ABV	5.5
GINGER BEER SHANDY 330ml, 2.2% ABV	5.5

ALCOHOL FREE

LUCKY SAINT LAGER 330ml, 0.5% ABV	5.5
NANNY STATE IPA 330ml, 0.5% ABV	5.5
SHEPPY'S LOW ALCOHOL 500ml, 0.5% ABV	6.5

BOTTLED CIDERS

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

DORSET DRAFT Sparkling (Medium) 500ml, 5% ABV	7
FORGOTTEN ORCHARD Sparkling (Medium Dry) 500ml, 4% ABV	7

PURBECK GOLD Sparkling (Sweet) 500ml, 4.8% ABV	7
FORGOTTEN ORCHARD GARDEN MINT Sparkling, subtle mint (Medium) 500ml, 4% ABV	7

WHITE WINE

CASA DE ROSSA PINOT GRIGIO 175ml 9.5 250ml 10.5 Bottle 30	
BIRD ISLAND, CHENIN BLANC, SOUTH AFRICAN TERRITORIES 175ml 10 250ml 11 Bottle 32	
LEDERA SAUVIGNON BLANC CHILIE 175ml 10.5 250ml 11.5 Bottle 34	
SUNBURNT CHARDONNAY AUSTRALIA 175ml 11 250ml 12.5 Bottle 35	
ROQUEMOLIERE PICPOUL DE PINET RESERVE, FRANCE Bottle 36	
FERN BIRD SAUVIGNON BLANC, NEW ZEALAND Bottle 38	
ALBA MARTIN ALBERINO, SPAIN Bottle 38	

SPARKLING

LE CONTESSA PROSECCO, ITALY 200ml 11 Bottle 35	
ANDRE LEGRAND CHAMPAGNE, FRANCE Bottle 70	

RED WINE

LEDERA MERLOT, CHILIE 175ml 9.5 250ml 10.5 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	
THE MOORINGS SYRAH/GRANACHE SOUTH AFRICA WESTERN CAPE 175ml 11 250ml 12.5 Bottle 35	

ROSÉ WINE

CASA DE ROSSA PINOT GRIGIO BLUSH, ITALY 175ml 10 250ml 11 Bottle 32	
WEST COAST SWING WHITE ZINFANDEL, USA 175ml 10 250ml 11 Bottle 32	
ANCIENS TEMPS ROSÉ, FRANCE 175ml 10.5 250ml 11.5 Bottle 34	

125ML SERVES ARE AVAILABLE ON WINES SERVED BY THE GLASS. All drinks are subject to availability. Alcohol % vol & vintages may vary.

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