

## Weekly Specials Menu

27<sup>th</sup> May – 1<sup>st</sup> June

Lunch served: 1200 to 1500hrs Wednesday to Sunday **last food orders 1430hrs**

Dinner served: 1800 to 2100hrs Thursday to Saturday **last food order 2030hrs**

Kitchen Closed: Monday & Tuesday

***Due to all of our meals being cooked fresh to order at busier times there may be a wait of up to 60 minutes.***

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### Starters

Crab and chorizo thermidor, charred focaccia (C)(D)(G)(MU) **£13**

IOW Tomato & Burrata bruschetta with basil oil (D)(G) **£11**

Arreton asparagus wrapped in Dorset prosciutto, served with hollandaise sauce and a poached egg (D)(G)(E) **£13**

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### Mains

Smoked salmon sesame infused stir fry vegetables with egg noodles and Thai crackers £26  
(S)(G)(E)(F) **£24**

Moules mariniere served with fries and charred focaccia (C)(G)(D)(SU) **£26**

Stuffed applewood chicken breast wrapped in Dorset cured prosciutto served with sautéed potatoes and ratatouille (D) **£22**

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### Desserts

Lemon tiramisu with new forest berries (G)(D)(SU)

Profiteroles with a Belgium chocolate sauce (G)(D)(S)

White chocolate and raspberry roulade with New Forest vanilla ice cream (D)(E)

Selection of Hampshire & Isle of Wight cheeses, served on artisan sourdough crackers and accompaniments (D)(G) **£14**

Selection of ice creams and sorbets available, please ask your waiter for flavours.  
2 scoops **£4**/3 scoops **£6**

***A member's discount of 10% is applicable on all items listed on this bar menu.  
Please notify the staff of any allergies or dietary requirements.***

## Terrace Restaurant Menu

Lunch served: 1200 to 1500hrs Wednesday to Sunday *last food orders 1430hrs*

Dinner served: 1800 to 2100hrs Thursday to Saturday *last food order 2030hrs*

Kitchen Closed: Monday & Tuesday

***Due to all of our meals being cooked fresh to order at busier times there may be a wait of up to 60 minutes.***

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### Lighter dishes and starters

Chef's Soup of the Day (VE) - **£7**

Southern fried chicken strips (5) with BBQ sauce and garnish (G)(CE) **£8**

Whitebait with lemon mayo & leaf salad (F) - **£9**

Smoked haddock, applewood cheese and spring onion fishcake, chilli jam and salad garnish

(F)(D) - **£11**

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### Main Courses

Spinach & ricotta ravioli, red pesto & garlic sauce, rocket, basil dressed salad (V)(D) – **£17**

Yachtsman ale battered Fish & Triple cooked Chips (F) (SU) *with garden in house mushy peas & tartare sauce* - **£19**

RORC Burger, 1 x 6oz beef patty with applewood cheddar & smoked bacon, fries, relish & pickled slaw- **£18\*** /\*\* *Supplement for onion rings (D) (MU) £2*

Chicken and bacon Caesar salad, anchovies, gem lettuce and Caesar dressing served with toasted focaccia (F)(G)(MU)(D) **£17**

IOW handpicked crab, seafood sauce, fries and a basil dressed salad (C)(SU) **£19**

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### Sides

Fries **£4**

Cheesy fries (D) **£5**

Chicken and bacon Caesar fries with crispy onions (G)(F) **£7.50**

Hand cut battered onion rings (G) **£4**

Garlic ciabatta (G)(D) **£5.50**

Cheesy garlic ciabatta (G)(D) **£6.50**

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## RORC Sandwich Menu

Lunch served: 1200 to 1500hrs Wednesday to Sunday

**last food orders 1430hrs**

Kitchen Closed: Monday and Tuesday

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***All sandwiches served with Kettle Chips and Garnish, sandwiches with a T can be made toasted***

Tuna mayo and red onion **£10.50**

(G,F,D) **T**

Smoked cheese and chilli jam **£9.00**

(G,D) **T**

King Prawn and Marie Rose sauce **£11**

(G,C)

Fish finger and lettuce with house tartar sauce **£11**

(GF)

IOW hand-picked crabmeat, rocket and lemon

mayo **£14**

(G,C,D)

Bacon, lettuce and tomato with mayonnaise **£9.50**

(G,D) **T**

Choose from either a malted or white bloomer, gluten free bread is also available

***Upgrade to a baguette £2***

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**Please notify the staff of any allergies or dietary requirements.**

## Desserts

*27<sup>th</sup> May – 1<sup>st</sup> June*

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Lemon tiramisu with new forest berries (G)(D)(SU) **£9**

Profiteroles with a Belgium chocolate sauce (G)(D)(S) **£9**

White chocolate and raspberry roulade with New Forest  
vanilla ice cream (D)(E) **£9**

Selection of Hampshire & Isle of Wight cheeses, served on  
artisan sourdough crackers and accompaniments (D,G) **£14**

Selection of ice creams and sorbets available, please ask your  
waiter for flavours.

2 scoops **£4**/3 scoops **£6**

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**We do not have a dress code  
for the restaurant**

**Allergen Key**

**(G) Contains gluten (M) Contains molluscs  
(CE) Contains celery (MU) Contains mustard  
(C) Contains crustaceans (N) Contains nuts  
(E) Contains eggs (P) Contains peanut  
(L) Lupin (SE) Contains sesame  
(D) Contains dairy (S) Contains soya  
(SD) Contains sulphites (F) Contains fish**

**Allergens and Special Diets**

**If a guest has a food allergy or intolerance, we request that they consult a member of staff before  
deciding what to eat and  
placing an order, on every occasion, whilst in the clubhouse.**

**Whilst we are committed to informing our guests accurately of any  
allergenic contents in the dishes served here, and to complying with specific dietary requests, there  
remains a risk, albeit small, that traces from other dishes may be present in food served here, or on  
surfaces.**