

BREAKFAST

THE CLUBHOUSE
FOOD DRINK CHILL

Breakfast Toasted Brioche Buns

Dry cured Wiltshire bacon and egg	7.5
Butchers' sausage and egg	7.5
Smoked salmon with cream cheese, spring onions and chives	8.5
THIS isn't Bacon (V)	6.5
Double egg, poached, scrambled or fried (V)	5.5

Loaded Smoothie Bowls

TOPPED WITH DRIED BANANA CHIPS, PUMPKIN, SUNFLOWER AND POPPY SEEDS WITH SHAVED COCONUT AND YOUR CHOICE OF:

Berry	8.5
Kale	8.5
Mango and banana	8.5
ADD 30G PROTEIN POWDER TO YOUR BOWL AND FUEL YOUR SURF!	3

Porridge Bowls

FRESHLY MADE OAT MILK PORRIDGE WITH YOUR CHOICE OF TOPPING:

Spiced sultanas, raisins and orange peel with pomegranate molasses	6.8
Cinnamon, toasted pumpkin, sunflower and poppy seeds	6.8
Winter berry compote	6.8

Fancy something
Plant Based or Gluten free

DON'T WORRY WE HAVE YOU COVERED...

Our talented chef have crafted Plant based and gluten free menu's full of seasonal flavour.

Check out the menu's here.

ANYWAY EGGS:

Poached, scrambled, or fried served on toasted sourdough bread

8

BUILD YOUR OWN:

CHOOSE YOUR ANYWAY EGGS SERVED ON TOASTED SOURDOUGH BREAD AND ADD:

Bacon 3.5, Sausage 3, Severn and Wye valley smoked salmon 5.5, Oyster mushroom (V) 2, Oven dried tomato (V) 3, Avocado (V) 3.5, Wavey baked beans (V) 3, Hashbrowns (V) 3, THIS isn't bacon (V) 3.5



PLEASE INFORM US OF ANY FOOD INTOLERANCES OR ALLERGIES SO WE CAN CATER TO YOUR DIETARY NEEDS.

Scan for all menus ->



BRUNCH

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Drop-in Brunch

PROTEIN PANCAKES

Homemade American style protein chocolate and banana pancakes, topped with pumpkin, sunflower and poppy seeds served with cinnamon, coconut yoghurt and a wedge of lemon (V) 8

HAM, EGGS & HASH BROWN

Smoked ham steak, hash browns, poached eggs, truffle aioli 14

AVOCADO & EGG

Smashed avocado, poached egg, sunflower seeds on toasted sourdough (V) 10.5

Add Severn and Wye valley salmon for an extra 5.5

MIDDLE EASTERN OPEN SHAWARMA WRAP

Houmous, falafel, harissa roasted tomatoes, pickles, spring onion, coconut yoghurt, coriander and a za'atar spice blend (V) 12

BAKED GOATS CHEESE

Baked goats cheese topped with seeds, basil pesto, roasted root vegetable salad, honey (V) 12

B.L.A.T.

Bacon, lettuce, avocado and tomato in toasted brioche bun 10

TOASTED TEACAKE

Toasted teacake served with local Netherend butter (V) 3

ANYWAY EGGS:

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MAINS

Burgers n Mains

ANN'S CHRISTMAS TURKEY CORNISH PASTY

Served with french fries and wavey baked beans 16

BRIXHAM FISH 'N FRITES

Served with french fries, tartar sauce and garden peas 18

THE TURKEY AND HAM STACK BURGER

Deep fried crumbed turkey escalope, pulled ham, Somerset brie, pickled sprouts, cranberry and stuffing crumb stacked in a brioche bun served with yule slaw 14

TURKEY ESCALOPE

Turkey escalope with sage and date stuffing, rosemary roast potatoes, roasted roots with greens, cranberry gravy, stuffing crumb 16

Sides

French fries	4	Hash browns	3.5
Yule slaw	3.5	Seasonal greens	3.5
Roasted root & seeds	3.5	Mac n' cheese	6
Rosemary roast potatoes	4.5	Cranberry gravy	3

Desserts

MADE TO ORDER ICE CREAM SUNDAES:

Morello cherry sundae	6.5
Christmas pudding sundae	6.5

DIRTY FRIES

TRIPLE COOKED SKIN ON FRENCH FRIES TOPPED WITH:

Pulled turkey and ham, fondue sauce, cranberry, pickled red cabbage, crispy sage and shallot crumb	14
Fondue cheese sauce finished with truffle aioli, basil and seed pesto, rocket	14
Add pulled ham	3

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KIDS

THE CLUBHOUSE
FOOD DRINK CHILL

Build your own Kids meals 8

Step 1

CHOOSE FROM:

Crispy fried turkey tenders,
Jumbo pig in blanket, Battered fish
goujons, Plant based banana blossom fish.



Step 2

ADD ONE OF THE FOLLOWING:

French Fries,
Roast potatoes,
Hash browns



Step 3

ADD ONE OF THE FOLLOWING:

Yule slaw,
Seasonal greens,
Roasted roots



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