

Osmington Mills

THE COUNTRY CLUB

Lunchtime

CIABATTAS

All served with salad garnish and crisps

Grilled Chicken, Mozzarella, Tomato and Pesto Mayo

Local Ham and Mixed Salad 

Beer Battered Mini Fish Fillet with Tartare Sauce

Tuna, Red Onion and Mayo

Cheddar Cheese and Red Onion 

Deep Fried Wholetail Scampi with chips, garden peas and tartare sauce

4oz Cheeseburger with fries, half griddled corn cob  available

Local Ham, Egg and Chips

Homemade Quiche of the Day with mixed salad and buttered new potatoes

EXTRAS

Fries  | **Beer Battered Onion Rings**  | **Wild Rice**   

Griddled Corn Cob    | **Buttered New Potatoes**   | **Garlic Ciabatta** 

Kids' meal prices have been reduced as part of the Government's Great British Summer Savings from 25th June to 1st September 2026

Children's

All kids meals served with fresh Crudités

Cheese and Tomato Pizza with fries 

Grilled Chicken Breast with new potatoes and garden peas 

Spaghetti Bolognese with garlic ciabatta

Cheeseburger with fries 

DESSERTS

Chocolate Brownie with vanilla ice cream 

Sweet Waffle with vanilla ice cream and strawberry sauce 

One Scoop of Ice Cream 

Allergens and Dietary Requirements  VEGETARIAN  VEGAN  GLUTEN FREE

If you have any questions re. allergens please ask a member of the team.

All our dishes are made in an environment that contains gluten, we therefore cannot offer gluten free items.

We can however offer gluten ingredient free dishes. All weights quoted are approximate before cooking and fish dishes may contain small bones.

All items may contain traces of gluten, shellfish, crustaceans and nuts.



WATERSIDE



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THE COUNTRY CLUB

Evening

LIGHT BITES

Jumbo Red Shrimp in a Crispy Bubble Bobble Batter with a Thai sweet chilli mayonnaise and spring pea shoots

Salt and Pepper Squid with tartare sauce and fresh rocket salad garnish

Shredded Chicken in a Crispy Soy, Ginger and Lime Tempura Batter with a creamy garlic and herb dip and spring pea shoots

Sweet Potato Falafels with a zingy lemon yogurt dip and a rocket salad garnish 

Moroccan Tempura Cauliflower Bites with a cool ranch dressing and fresh coriander 

MAINS

Teriyaki Noodle Bowl topped with crunchy vegetables and edamame beans with a choice of pan-fried king prawns, pan-salmon or grilled chicken

Hand Crafted Beef Lasagne served with garlic ciabatta and dressed mixed salad

Ranch House Burger locally made beef burger, streaky smoked bacon, melted cheddar cheese finished in a brioche bun with dill mayonnaise, served with fries, onion rings and half griddled corn cob  available

Vegan Beyond Burger with Applewood smoked cheese, lettuce, tomato, fries and half griddled corn cob 

Creamy Spinach and Mushroom Lasagne served with dressed mixed salad and fries 

Pan Fried Fillet of Sea Bass with a Mediterranean style sauce served with crispy sautéed potatoes and fresh green beans 

Crispy Southern Fried Chicken Fillet Burger with melted Emmental cheese, mayonnaise, baby gem lettuce, sliced tomato and red onion served with fries and half griddled corn cob

Chicken, Ham and Leek Pie served with seasonal vegetables and with a choice of new potatoes or chips

Tanglefoot Beer Battered Fish and Chips served with garden peas and tartare sauce

8oz Grilled Sirloin Steak with buttered mushrooms, grilled tomato, garden peas and chips  Add peppercorn sauce or blue cheese sauce or garlic butter

Grilled Gammon Steak with garden peas, fried egg, grilled tomato and chips

Vegan Wild Rice Bowl with edamame beans, stir fry vegetables, tossed in a Thai sweet chilli sauce served with vegetable spring rolls 

Hot Grilled Chicken marinated in a sticky honey, soy and ginger sauce, served on a crisp mixed salad topped with toasted sesame seeds 



EXTRAS

Fries  | Beer Battered Onion Rings 

Wild Rice    | Griddled Corn Cob   

Buttered New Potatoes   | Garlic Ciabatta 

DESSERTS

Please ask your server for our selection of desserts for today



Sunday Roast

Served Sunday
Midday - 3pm

Please see the
specials board

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