

Hot Drinks

English Breakfast Tea (Pot per person)	1.70
Decaf Tea	2.10
Suki Speciality Teas	2.40
Earl Grey, Green Tea, Red Berry, Peppermint or Chamomile	
Americano Straight Black	2.10
with Milk add 30p	
Cappuccino	2.40
Latté	2.40
Mocha	2.60
Espresso	1.70
Double Espresso	2.20
Extra Shot add 50p	
Decaf Coffee	2.50
Hot Chocolate	2.50
Mega Hot Chocolate Whippy Cream Mallow with Chocolate Sprinkles	2.90

Soft Drinks

Milk	90p
Coca Cola / Diet Coke / 7 Up / Orange Tango	1.95
Ginger Beer	1.95
Appletise	2.30
Lucozade	2.40
Frobishers	2.40
Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice	
Ben Shaws	1.70
Cloudy Lemonade, Dandelion & Burdock, Cream Soda, Shandy	
Sanpellegrinio	2.40
Sparkling Orange, Sparkling Lemon, Blood Orange, Grapefruit	
Hildon Mineral Water 330ml Still or Sparkling	1.95
Fruit Shoots Orange or Blackcurrant	1.00

Pastries & Cakes

Danish Pastry	2.20
Teacake served with Butter	1.95
with Jam add 50p	
Scone Plain, Fruit or Cheese served with Butter	1.90
Jam 50p / Cream 80p	
Strawberry Tart	2.95
Raspberry & White Chocolate Tart	2.95
French Style Lemon Tart	2.75
Vanilla Cream Slice	2.95
Caramel Cream Slice	2.95
Coffee Éclair	2.60
Millionaire Choc Caramel	2.60
Tray Bakes	1.95
Chocolate Brownie, Raspberry and Almond Slice	
Dorset Apple Cake	3.20
Lemon Drizzle Cake	3.20
Chocolate Fudge Cake	3.20
Carrot Cake	3.20
Victoria Sandwich	3.10

A larger selection of cakes, biscuits and pastries are available at the counter

Wines

WHITE

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| 1 Parini Trebbiano del Rubicone | Bottle 13.50 |
| <i>Italy</i> | 175ml 3.95 |
| Dry with a crisp palate showing hints of apple and almond | |
| 2 Parini Pinot Grigio delle Venezie | Bottle 15.50 |
| <i>Italy</i> | 175ml 4.25 |
| Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear | |
| 3 Waipara Hills Sauvignon Blanc, Marlborough | Bottle 17.95 |
| <i>New Zealand</i> | |
| Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes | |
| 4 Gavi di Gavi, Enrico Serafino | Bottle 21.95 |
| <i>Italy</i> | |
| Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate | |
| 5 Whispering Hills White Zinfandel | Bottle 13.50 |
| <i>California USA</i> | 175ml 3.95 |
| Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel | |

ROSÉ

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| 6 Parini Pinot Grigio Rosé delle Venezie | Bottle 15.50 |
| <i>Italy</i> | 175ml 4.25 |
| Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate | |

RED

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| 7 Montepulciano d'Abruzzo, Parini | Bottle 13.50 |
| <i>Italy</i> | 175ml 3.95 |
| Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut | |
| 8 Short Mile Bay Shiraz | Bottle 14.95 |
| <i>South-Eastern Australia</i> | |
| Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish | |
| 9 Luis Felipe Edwards Reserva Merlot | Bottle 15.50 |
| <i>Colchagua Valley, Chile</i> | |
| Bright purple with black fruits and pepper. Some floral hints mingle with light toffee and subtle oak | |
| 10 Marqués de Morano Rioja Crianza Tinto | Bottle 17.50 |
| <i>Spain</i> | |
| Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo | |
| 11 Waipara Hills Pinot Noir | Bottle 21.95 |
| <i>Central Otago New Zealand</i> | |
| Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice | |

SPARKLING

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| 12 Amanti Prosecco Extra Dry | Bottle 17.95 |
| <i>Italy</i> | |
| Lovely apple and pear fizz with a hint of peach | |
| 13 Bolla Sparkling Rosé | Bottle 18.95 |
| <i>Italy</i> | 125ml 3.75 |
| Aromas of meadow flowers with fresh and fruity strawberry and cherry flavours | |
| 14 Bouché Père et Fils Cuvée Réserve Brut | Bottle 32.00 |
| <i>France</i> | |
| Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness | |

125ml glass of wine is available upon request on all wines.



Please order at the till with your table number

T: 01202 678800

www.quaycafepoole.co.uk

Breakfast Served All Day

Some of our Breakfast Dishes can be takeaway - please enquire at the till. There can be no variations to our Breakfast Grills.

Full Grill 2 Bacon, 2 Sausages, Tomato, Black Pudding, Mushrooms, Beans, Hash Brown, Fried Egg, Toast and Butter	GF 7.20
Half Grill 1 Bacon, 1 Sausage, Tomato, Black Pudding, Mushrooms, Beans, Hash Brown and Fried Egg	GF 5.95
Veggie Breakfast 2 Sausage, Tomato, Black Pudding, Mushrooms, Beans, Hash Brown and Fried Egg	V GF 5.95
Eggs Benedict 2 Free Range Eggs with Prosciutto Ham, Toasted Brioche, Topped with Hollandaise Sauce	6.35
Eggs on Toast (2) (Poached or Scrambled)	GF 4.60
Scramble Eggs and Smoked Salmon on Toast	GF 6.35
Beans on Toast Bacon or Sausage add £1.00	GF 4.60
Bacon or Sausage Bap 1 Egg add 80p	3.95
Croissant with Cheese and Ham	3.80
Croissant with Butter add Jam 50p	2.10
Toast and Butter White or Brown Marmalade or Jam add 50p	GF 1.00
Muesli and Fresh Fruit Platter served with Natural Yoghurt	V 4.95
Fresh Orange Juice	2.80

Baguettes

Choice of Brown or White Bread	
Parma Ham, Rocket and Sun Dried Tomato	6.45
Bacon & Brie	5.95
Coronation Chicken with a Mango Chutney Side	5.95
Tuna & Cucumber	6.45
Warm Pulled Pork with Barbeque Sauce	5.95
Duck and Orange Pate with Sweet Onion Marmalade and Salad Garnish, served with Sliced Baguette	6.45
Grilled Goats Cheese with Sauted Mushrooms and Sweet Onion Marmalade	V 6.45
Traditional B.L.T.	5.95

Sandwiches

Served on Farmhouse White or Granary Brown GF Includes Root Vegetable Crisps and Salad Garnish	
Honey Glazed Ham	4.50
Cheddar Cheese with Pickle on the side	4.50
Crab with Mayo	5.25
Prawn with Marie Rose	5.25
Smoked Salmon with Dill	5.50
Hot Salt Beef Stack on Granary served with Pickles & Mustard Dill Sauce	5.95
Traditional Cheddar Ploughmans Lunch	V GF 6.45

Toasties

Served on Farmhouse White or Granary Brown GF	
Cheese and Ham Toastie served with Salad Garnish and Pickle	4.95
Cheese and Onion Toastie served with Salad Garnish and Pickle	4.95
Croque Monsieur served with Side Salad	5.75

A Selection of Hot Favourites

Our Full Menu is available from 11am until 1 hour before closing

Homecooked Boiled Ham, Egg and Chips	GF 8.50
Steak & Kidney Pie served with Mash and Mushy Peas	7.95
Mild Chicken Curry served with Sultana Rice, Mango Chutney and Poppadums	GF 7.50
Spaghetti Bolognese topped with Parmesan Cheese	9.95
Each of our Burgers are served in a Toasted Brioche Bun and are served with Fries	
1/2lb Angus Beef Burger served with Salad, Bacon, Cheese & Spicy Tomato Relish	GF 9.75
Chicken Fillet Burger served with Tomato, Lettuce, Red Onion and Mayonnaise	8.75
Griddled Halloumi Burger (Greek Style Cheese) served with Salad, Mayonnaise & Spicy Tomato Relish	GF V 8.75
Aubergine Tomato & Mozzarella Bake served with Garlic Bread	GF V 7.95
Grilled Goats Cheese on Garlic Croutons served with Wild Rocket and Spicy Tomato Chutney	V 8.50

Salads

Chicken & Orange Salad served on Dressed Leaves with Toasted Pine Nuts	GF 8.50
Warm Mediterranean Chargrilled Vegetable Salad served with Olives and House Vinaigrette	GF V 8.50
Caesar Salad Mixed Leaves with Crispy Croutons, Caesar Dressing & Parmesan Shavings	V 8.50
Add Chicken Fillet	11.50
Tuna Nicoise Salad Mixed Leaves, Green Beans, Potato, Egg & Olives	8.50

Homemade Soups

Served with Crusty Bread and Butter	
Butternut Squash	4.95
French Onion with Cheese Crouton	4.95
Heinz Cream of Tomato <i>Everyone's Favourite!</i>	4.95



V Suitable for Vegetarians

GF Available as Gluten Free dishes by request

Please note all of our food is produced fresh in the kitchen that contains various allergens

Fishy Fishy - on the Quay?!

Prawn Cocktail served with Brown Bread & Butter	GF 7.95
Crispy Salt & Pepper Squid with a Lemon & Sweet Chilli Dip	7.50
King Prawn Medley served with Garlic Mayonnaise	8.50
Fish Finger Sandwich served with Iceberg Lettuce and Homemade Tartar Sauce	GF 6.50
Dorset Dressed Crab Salad served with Mayonnaise	GF 9.50
Moules Mariniere & Frites (as available)	GF 9.50
Traditional Cod and Chips served with Mushy Peas, Lemon and Tartar Sauce	GF 7.95
Giant Haddock Fillet Light Crispy Batter served with Chunky Chips and Mushy Peas	GF 10.95
Baked Loin of Cod with a Herb Crust served with Mediterranean Vegetables & Rosemary Saute Potatoes	GF 12.50
Pan Fried Sea Bass Fillets served with Fresh Moule Sauce, Wilted Spinach & Saute Potatoes	GF 12.95

Sharing Platters for two

Bread, Olives, Oil and Balsamic	GF V 5.95
Antipasti Board of Cured Meats, Parmesan Cheese, Olives, Rustic Breads, Oil and Balsamic	GF 11.50
Seafood Platter of Tempura Prawns, Salt & Pepper Squid, Crab Cakes & Scampi Tails served with Sweet Chilli Dip & Garlic Mayo Dip	12.50

Extras

House Salad	GF 3.50
Chips	GF 3.50
Cheesy Chips	GF 3.75
Garlic & Rosemary Saute Potatoes	GF 3.50
Mediterranean Roasted Vegetables	GF 3.50
Baguette & Butter	GF 1.95

Under 12's

Spaghetti Bolognese (Half Portion)	4.50
Mini Cheeseburger	3.75
Mini 6" Margherita Pizza	3.75
Mini Cod Bites served with a Dip - Ketchup or Barbeque	4.25
Beans with Buttered Toast Fingers	3.75
3 Sandwich Fingers Ham, Cheese, Peanut Butter or Nutella	3.50
Chicken Breast Nuggets and Fries	4.50

Sides

Bowl of Fries	1.50
Real Chip Shop Cheesy Chips	2.25
Mini Mixed Salad	1.20



FREE available for our customers