

Desserts

Madagascan Vanilla Cheesecake Summer Berries, Fresh Fruit Coulis	8.50
Warm Sticky Toffee Pudding Vanilla Ice Cream, Butterscotch Sauce	8.50
Chocolate Sundae Chocolate Pieces, Chocolate Sauce, Chantilly Cream	8.50
Eton Mess Sundae Fruit Compote, Crushed Meringue, Chantilly (GF)	8.50
Dessert of the Day - Ask Server for Details	8.00
Cheese Plate Chutney, Celery, Grapes, Biscuit Selection	10.50
Ice Creams & Sorbet Ask Server for our Selection	2.50 per scoop
Fresh Fruit Salad	4.50

Hot Drinks

Hot Chocolate	3.95
Espresso	2.95
Double Espresso	3.10
Americano	3.95
Latte	3.95
Flat White	3.95
Cappuccino	3.95
Mocha	3.95
Macchiato	2.95
Decaffeinated Specialty Coffee	3.95
Freshly Brewed Coffee (Regular or Decaffeinated)	3.50
Add Flavoured Syrup (Per Shot)	60p
Liqueur Coffee	8.50

A discretionary service charge of 10%
will be added to the total bill.

Afternoon Tea Selection (per person)

Enjoy the quintessential English tradition of Afternoon Tea by the Sea with a superb selection of award-winning Miramar teas.

Available from 2.30pm – 5.30pm

Miramar Tea by the Sea	22.50
Sandwiches: Ham, Cucumber, Prawn and Smoked Salmon. (Vegetarian option available) Fruit and Plain Scones, Jam, Clotted Cream. Tea pastries, Tea or Coffee	

Gluten Free or Vegan **£27.50**
(Please note a pre order is required for GF and VG options)

Extra Jam - £1.00 Extra Clotted Cream - £1.00

Champagne Afternoon Tea	34.50
As above with 1 glass of Champagne	

BH1 Gin & Tonic Afternoon Tea	29.65
As above with a glass of BH1 Gin & Tonic	

Savoury Miramar Tea by The Sea	25.95
Cheese Scone & Chutney, Charcuterie Meats Egg Cress Open Sandwich, Tempura Prawns Stilton & Pickle, Tea or Coffee	

Gluten Free **£29.50**
(Please note a pre order is required for GF option)

Dorset Cream Tea	8.95
Two scones with Strawberry Jam, Clotted Cream Pot of Tea for One	

Toasted Tea Cake	4.50
with Butter	

Hot Buttered Toast & Jam	3.50
Two Slices	

Choice of Local Dorset Teas	3.50
English Breakfast Tea, Decaffeinated Tea, Earl Grey, Green Tea, Mint Tea, Lemon & Ginger, Forest Fruits or Camomile	

Lounge & Terrace Menu

All Day Dining 12.00 – 7.00pm

Hotel
MIRAMAR
★★★★

Light Bites

Greek Olives	6.50
Marinated Feta (V) (Vegan Option)	
Charcuterie Selection	9.50
Selection of Cured Meats, Olive Salad, Bread	
Thai Style Salmon & Smoked Haddock Fishcakes	9.50
Dressed Salad, Hollandaise Sauce	
Halloumi Bites (GF)	7.50
Sweet Chilli Sauce (Vegan Option)	
Miramar Prawn Cocktail (GF)	9.25
Shredded Gem Lettuce, Lemon & Marie Rose Sauce	
Chefs Chicken Liver Parfait	8.95
Caramelised Red Onion Marmalade, Sourdough Crostini (GF Option)	
Homemade Soup of the Day	7.50
Baked Croutons (GF option)	
King Prawn & Chorizo Ragu (GF)	9.50
Roasted Cherry Tomato Sauce	
Garlic Bread - Add Cheese 1.50	5.00
French Fries	4.50

Salads & Pasta

Classic Caesar Salad	12.50
Sweet Baby Gem, Croutons, Parmesan Cheese, Free Range Egg, Caesar Dressing	
Add Chicken or Smoked Salmon 5.00	
Traditional Greek Salad (GF)	14.50
Feta Cheese, Cherry Tomatoes, Cucumber, Peppers, Red Onion, Olives (V) (Vegan Option)	
Pasta Carbonara	17.50
Tagliatelle with Bacon, Mushroom & Parmesan Cream Sauce	
Macaroni Cheese	16.50
Salad Garnish, Garlic Bread (V) Add Bacon 1.50	
Homemade Vegetable Lasagne	16.50
Side Salad, Garlic Bread (V)	
Seafood Tagliatelle	21.95
Prawns, Calamari, Mussels, Garlic Pepper & Tomato Herb Sauce	

Miramar Classics

Homemade Gourmet Burger	17.50
Brioche Bun, Tomato, Gem Lettuce, Miramar Burger Sauce, Crispy Fries, Slaw	
Add Cheese or Bacon 1.50 Each	
Buttermilk Chicken Burger	16.95
Brioche Bun, Tomato, Gem Lettuce, Slaw, Crispy Fries, Garlic Aioli	
Add Cheese or Bacon 1.50 Each	
Beer Battered Fish and Chips	17.50
Fresh Haddock Fillet, Lemon, Homemade Tartare Sauce	
Tempura King Prawns	16.95
Sweet Chilli Sauce, Lemon, Crispy Fries, Mixed Salad	
Catch of the Day	22.95
Ask your Server for Details	
Chefs Daily Special	18.50
Ask your Server for Details	
Miramar Fish Pie (GF)	20.50
Salmon, Haddock, King Prawns, Creamy White Wine Sauce, Cheesy Mash, Seasonal Vegetables	
8oz Sirloin Steak (GF)	27.95
Triple Cooked Chips, Roasted Vine Tomatoes, Peppercorn Sauce	
Risotto Verde (GF)	16.50
Garden Peas, Fine Beans, Broccoli, Wild Rocket, Parmesan (Vegan Option)	

Should you have concerns about Food Allergies and intolerances or have any other dietary requirements, please make our staff aware before you order food or drink. We do our best to manage allergens but cannot guarantee all products are allergen free or suitable for those with severe allergies due to a minimal risk of cross-contact.

Sandwiches

Seved 12.00 – 6.00 pm	
All on White or Brown bread with salad garnish and crisps	
Egg Mayonnaise	8.50
Mature Cheddar & Pickle	8.50
Roast Chicken and Mayonnaise	8.95
Honey Roasted Ham and English Mustard	8.95
Tuna Mayonnaise	9.50
Smoked Salmon and Prawn Marie Rose	10.50

Classic Toasted Sandwiches

Seved 12.00 – 6.00 pm	
All served on Brown or White bread, Salad garnish, Crispy French Fries	
Miramar Club	16.50
Chicken, Bacon, Lettuce, Tomato, Egg Mayo	
Miramar Veggie Club	15.95
Roasted Vegetables, Avocado Puree, Halloumi, Basil Pesto	
B.L.T	13.95
Grilled Bacon, Lettuce, Tomato	
Croque Monsieur	13.50
Traditional French Style, Baked Ham & Cheese Sandwich	
Croque Madame	14.50
Traditional French Style, Baked Ham & Cheese Sandwich Topped with a Fried Egg	
Breaded Fish Goujons	13.95
Tartare Sauce, Rocket	