

Small Plates

£4.95 for three dishes

Hot oak smoked salmon fishcakes
with hollandaise and broccoli sauce

Rillette of ham and sage
with chilli saffron chutney and toasted ciabatta

Chorizo sausage, pork belly and butter bean cassoulet

Baked portobello mushroom
with blue cheese and walnut salad (V)

Hummus
with pita bread fingers and cucumber yoghurt (V)

Warm quail Scotch egg
with horseradish and mustard dip (V)

Confit tomato and red onion bruschetta
with aged balsamic and basil (V)

Watermelon, feta cheese and toasted pumpkin salad
with citrus shoots and virgin lemon oil (V)

Salt & pepper tempura king prawns
with Thai dip

Large Plates

Steaks

All our prime steaks are Casterbridge grain-fed English beef and aged on the bone for a minimum of 21 days

Rib eye steak surf and turf
with jumbo king prawns (6 oz)* £7.50

Sirloin Steak (8 oz)* £5.50

Sirloin Steak (6 oz)* £4.50

(All steaks can be served with your choice of Béarnaise, pink peppercorn or Bordelaise sauce and are accompanied by a garnish and hand cut chips)

V – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Catch of the day... £4.95
Prime haddock in beer batter and panko
crumbed salmon goujons
with hand cut chips, minted crushed peas and
homemade tartare sauce

Speciality Burger £4.95
Glass house 8 oz bison and oak-smoked
Cheddar burger
with truffle mayonnaise and crisp onions in a
sourdough bun served with hand cut chips*

Salad and Risotto

Salad of baby gem lettuce, Jersey royals,
Kenyan fine beans, seared smoked tofu,
soft boiled egg and watercress
with spiced tomato dressing (V) £3.50

Woodland mushroom risotto
with melting Camembert (V) £3.50

Meat

Hampshire lamb and rosemary
handmade sausages
with grain mustard mash and caramelised shallot gravy £4.95

Spring chicken spatchcock
sprinkled with smoked salt, roasted garlic,
spicy potatoes and bravas sauce £4.95

Dessert Plates £2.75 each

Trio of assorted mini brownies
served with white chocolate, dark chocolate and
hazelnut sauce

Banoffee cheesecake
with sticky toffee pudding cream and praline sauce

Chilled creamed lemon-infused rice pudding tart
with raspberries

To share

Crushed meringue knickerbocker glory
ice cream sundae £4.00

Cheese sharing board
with raisin bread, quince jelly and oatcakes £4.00