

Small Plates

£5.25 for your choice of three different dishes

Oak smoked haddock and spring onion fishcake
Apple remoulade

Rillette of duck
Plum and port chutney and Scandinavian crisp breads

Chorizo sausage, pork belly and butter bean cassoulet

Garlic mushrooms in a crisp onion and cheese panko crumb
Warm ranch dressing (v)

Baba ghanoush
Smoked aubergine dip with pita chips, pickled lemon and minted yoghurt (v)

Warm quail and Cumberland sausage Scotch egg
Horseradish and mustard mayonnaise

Heirloom tomato, buffalo mozzarella and red onion
Basil jelly, balsamic syrup and carta di musica bread (v)

Chicken tenders in a parmesan ciabatta crumb
Guacamole and spring onion salsa

Watermelon, feta cheese, papaya
and toasted pumpkin seed salad
Extra virgin lemon olive oil (v)

Sea salt and black pepper tempura king prawns
Yuzu dipping sauce

Chicken liver and brandy parfait
Ginger golden raisin chutney and five seed crackers

Don Ceviche: delicately sliced sea bass, red onion
and sweet potato
Marinated in Peruvian Amarillo chilli and coriander*

Large Plates

Steaks

All our steaks are from British reared beef that has been dry aged for a minimum of 28 days

Rib eye steak surf and turf with garlic king prawns (6 oz)*	£7.50
Sirloin steak (8 oz)*	£7.00
Sirloin steak (6 oz)*	£5.50

All served with your choice of Béarnaise, mixed peppercorn or Bordelaise sauce and accompanied by triple cooked chips and vine roasted cherry tomatoes

(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

North Atlantic haddock in cider batter

Triple cooked chips, minted crushed peas, homemade tartare sauce and pickles

Speciality Sandwich £5.95

Butter poached lobster tail in a soft brioche roll

Sea salt triple cooked chips, Caribbean salad and Thousand Island dressing

Sliders £4.95

Trio of speciality mini gourmet burgers

Cajun beef, venison, Morecambe Bay shrimp and Devon crab

Ale and mustard mayonnaise, ketchup, sweet cucumber salsa and fries

Meat

Trio of artisan British sausages £4.95

Prime Aberdeen Angus and cracked black pepper, lamb and mint, wild boar and apple

Creamed potatoes, crushed marrow fat peas and a Worcestershire sauce and shallot gravy

Guinea fowl, smoked bacon and white wine crumble pie £4.95

Roasted shallots, hand cut chips, minted garden peas and piccalilli

Vegetarian

Spicy quinoa and green lentil burger with melting brie in a brioche bun £3.50

Sweet potato fries, cranberry relish and beet slaw (v)

Wild mushroom, brown butter and parsley risotto £3.50

Candied garlic, porcini cream and salted walnut crumble (v)

Salad

Tuscan salad with chargrilled marinated vegetables £3.50

Heirloom tomatoes, cucumber, black olives, Pecorino cheese, focaccia croûtons and herb vinaigrette (v)

Dessert Plates

£2.75 each

Chocolate cannelloni

Frozen yoghurt and crushed honeycomb

Caramelised sweet orange and mascarpone cheesecake

Raspberry crusted meringue and elderflower royale

Fresh strawberry salsa

To share

Tennessee peanut butter and blondie sundae £4.00

Banana, maple and bacon crumb cake with peanut butter, vanilla ice cream, white chocolate blondies and whipped cream

Cheese sharing board

Raisin bread, quince jelly and fine biscuits £4.00