

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

Prime North Atlantic cod in beer batter
Triple cooked chips, minted crushed peas, homemade tartare sauce and pickles

Speciality Sandwich £5.95

Alaskan king crab, beef tomato and baby gem lettuce
Sea salt sweet potato chips, house salad and chilli mayonnaise

Sliders £4.95

Trio of speciality mini gourmet burgers
Beef and oak smoked cheddar, lamb with mint jelly,
pulled pork with sage and apple relish
Truffle mayonnaise, ketchup, sweet cucumber salsa and cheese fries

Meat

Honey, orange and chipotle glazed chicken £4.95
Cajun duck fat potatoes, baby corn and homemade ketchup

Milk-fed pan fried calves' liver £4.95

Dry cured pancetta, onions, Koffman cabbage
and bubble and squeak cake in a Madeira jus*

Vegetarian

Bulgar wheat, walnut and cumin burger £3.50
Celeriac slaw and herb de Provence cream cheese
served in a wholemeal seeded bun with sweet potato
fries and pickled beetroot (v)

Gnocchi Arrabbiata £3.50

Rocket pesto, charred shallots, griddled courgettes
and Vincotto drizzle (v)

Salad

Woolsey goat's cheese and English pear salad £3.50
Celeriac, carrot, salted pecans and a honey mustard vinaigrette (v)

Dessert Plates

£2.75 each

Hot and cold banoffee tartufo
Whipped bitter sweet chocolate, toffee syrup and Nutella cream

Black cherry Bakewell tart
Clotted cream ice cream

Coconut pavlova
Passion fruit and mango compote

To share
Mocha Crunch Sundae £4.00
Triple chocolate ice cream and vanilla gelato with an espresso
shot, pretzel crumble and caramelised popcorn

Cheese sharing board £4.00
Raisin bread, quince jelly and fine biscuits