

Small Plates

£4.95 for three dishes

Hot oak smoked salmon fishcakes
with hollandaise and broccoli sauce

Rillettes 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 North Atlantic cod fillet in Weston's
cider batter
with hand cut chips, minted crushed peas and
homemade tartare sauce

Speciality Burger £4.95
Glass house lamb, caramelised onion
and mint burger
with truffle mayonnaise and crisp onions in a
sourdough bun served with hand cut chips*

Salad and Risotto

Salad of chicory, orange, grape, toasted
pecan nut and Gorgonzola cheese
with walnut oil dressing and crisp focaccia croutons (V) £3.50

Roasted sweet butternut squash and
broad bean risotto (V) £3.50

Meat

Mixed Grill: Hampshire pork cutlet, Bury gold
medal black pudding, lamb sausage and
beef medallion
with sauté potatoes, Bordelaise sauce and
slow-cooked tomatoes* £4.95

Milk-fed pan fried calves' liver
with grilled dry cured Hampshire bacon,
creamed cabbage, potato cake and Marsala jus* £4.95

Dessert Plates £2.75 each

Baked three lemon cheesecake infused
with lemongrass

Summer berries
topped with hazelnut Pavlova

Soft Bourneville chocolate tart
with Devonshire clotted cream

To share

Black cherries jubilee and mixed
ice cream sundae £4.00

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