

Starters

Avocado Half with Gribiche Dressing

Spanish Tomato Bread (v)

Atlantic Prawn Cocktail

Marie Rose Sauce and Brown Bread

Tomato Soup

Basil Oil and Croutons (v)

Oxtail Risotto

Parsley and Horseradish Gremolata (gf)

Tabbouleh Salad

Cucumber, Cherry Tomatoes and Rocket (vegan)

Pho Soup

Main Courses

Pan-fried Red Mullet Fillet

Potato Gnocchi, Roasted Vegetables and Shellfish Ragout

Grilled Fillet of Salmon

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Sage-crusted Veal Loin

Gratin Potatoes, Caramelised Onions, Roasted Root Vegetables and Thyme Jus

Grilled Prime 6oz Beef Sirloin*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Baby Globe Artichokes with Quinoa

Beetroot, Enoki Mushroom and Garlic Cress (vegan) (gf)

Spiced Cauliflower Burger

Pickled Red Cabbage and Black Pepper Ranch Dressing (v)

Twice-baked Onion and Garlic Soufflé*

Cheese Sauce and Bruschetta (v)

Desserts

Baked Treacle Tart

with Custard

Seasonal Fruit Salad

with Cream (v) (gf) (ls)

Carrot Cake and Orange Segments

Cinnamon Cream Cheese (vegan) (gf)

Ice Creams

Vanilla, Rum and Raisin, Rhubarb Sorbet (v)

Cheese Plate

A Selection of Regional British and Continental Cheese with Biscuits

Today's Chef's Recommendations

Starter

Duck Pâté en Croûte

Orange Salad and Balsamic and Date Relish

Main Course

Carved Slow-roast Pork Belly

Bubble and Squeak Cake, Kohlrabi, Vichy Carrots, Gravy and Apple Sauce

Dessert

Lemon Posset

Rhubarb Compote and Viennese Biscuit (v) (ls)

Recommended Wine

White Wine

Warburn Estate Tooma River Chardonnay Reserve, Australia. 100% Chardonnay
Delicious fruity wine with aromas of grapefruit, lime and melon with fantastic crisp finish.

Bottle £22

Food pairing: Pan-fried Red Mullet Fillet

Giovani Puiatti Puiattino Pinot Grigio, Italy. 100% Pinot Grigio

Aromatic wine with aromas of golden apple, ripe pear and peach with a touch of honey.

Bottle £25

Food pairing: Grilled Filet of Salmon

Red Wine

Charles Smith Velvet Devil Merlot USA. 100% Merlot

Smooth wine with delicious aromas of black fruit, cedar, tobacco and cassis.

Bottle £36

Food pairing: Grilled Prime 6oz Beef Sirloin*

Church Block Wirra Wirra, Australia. Cabernet Sauvignon/Shiraz/Marlot

Spicy wine with symphony of ripe dark fruit with cedary overtones

Botte £38

Food pairing: Sage-crusting Veal Loin

(v) - Denotes vegetarian (gf) - Denotes gluten free (ls) - Denotes low sugar

* 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.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.

SUMMER 2021

