

Starters

**Goat's Cheese, Sun-Blushed Tomato,
Basil and Spinach Roulade**
Rocket Salad (v) (gf)

Caesar Salad
Romaine Lettuce, Parmesan Cheese, Bacon, Anchovies,
Croutons and Caesar Dressing

Tomato Soup
Basil Oil and Croutons (v)

Chicken, Smoked Ham and Apricot Terrine
Tarragon Mayonnaise and Honey Mustard Dressing (gf)

Spring Lettuce and Black Olives
French Vinaigrette (vegan) (gf)

Purée of Broccoli Soup
Toasted Flaked Almonds (v)

Main Courses

Beer-Battered Haddock Fillet
Chunky Chips, Marrowfat Mushy Peas and Homemade Tartare Sauce

Pan-Fried Breast of Chicken
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Prime Roast Leg of Lamb
Boulangère Potatoes, Oven-Baked Ratatouille and Minted Jus (gf)

Grilled Prime 5oz Beef Sirloin*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce (gf)

Market Vegetables
Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

Fusilli Pasta Arrabbiata (v)

Aubergine and Mozzarella Stack
Polenta Cake and Passata Sauce (v) (gf)

Desserts

Chocolate Marquise
Peanut Butter and Banana (vegan) (gf)

Seasonal Fruit Salad
with Cream (v) (gf) (ls)

Honey Panna Cotta
Strawberries, Mint and Honeycomb (gf)

Ice Creams
Vanilla, Cookies and Cream, Raspberry Sorbet (v)

Cheese Plate
A Selection of Regional British and
Continental Cheese with Biscuits

Today's Chef's Recommendations

Starter

Calamari Fritti
Chilli Mayonnaise

Main Course

Steak and Kidney Pie in Suet Pastry
Mashed Potatoes, Buttered Cabbage and Roasted Root Vegetables with Gravy

Dessert

Bread and Butter Pudding
with Custard (v) (ls)

Recommended Wine

Cave de Hunawilt Gewürztraminer £30
France | Complex and Cultured

Figini, La Chiara Cavi di Gavi, Piedmont £28
Italy | Complex and Cultured

Famiglia Castellani Chianti Riserva, Tuscany £26
Italy | Smooth and Sophisticated

La Place Merlot IGP Pays d'Oc £19.95
France | Fun and Fruity

After Dinner Digestif

Sauternes (75ml) £6.15

J W BlackLabel (25ml) £4.45

(v) Vegetarian. (gf) Gluten free. (ls) 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 allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.