

## Starters

**Goat's Cheese, Sun-blushed Tomato,  
Basil and Spinach Roulade**

Rocket Salad (v) (gf)

**Atlantic Prawn Cocktail**

Marie Rose Sauce and Brown Bread

**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 Cod Fillet**

Chunky Chips, Marrowfat Mushy Peas and Homemade Tartare Sauce

**Grilled Fillet of Salmon**

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

**Prime Roast Leg of Lamb**

Boulangère Potatoes, Oven-baked Ratatouille and Minted Jus (gf)

**Grilled Prime 6oz Beef Sirloin\***

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Market Vegetables**

Parsnip, Carrot and Lemon (vegan) (gf)

**Lentil Spaghetti Bolognese**

Garlic Bread (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, Mint Choc Chip, 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

### White Wine

**Figini, La Chiara Gavi di Gavi, Piedmont, Italy**  
Delicious mineral elegance and fresh orchard fruit flavours with real finesse.  
Bottle £28  
Food pairing: Grilled Fillet of Salmon

### The Holy Snail Sauvignon Blanc, France

Crisp and fresh, with a good balance of delicate fruit flavours and zippy, refreshing acidity.  
Bottle £22  
Food pairing: Beer-battered Cod Fillet

### Red Wine

### Panul, Viñedos Marchigué Merlot, Colchagua Valley

Soft and ripe red fruits with subtle spice finish  
Bottle £22  
Food pairing: Grilled Prime Beef Sirloin

### Beefsteak Club Malbec, Mendoza, Argentina

Dense black-fruit aromatics and a smooth, lengthy finish.  
Bottle £26  
Food pairing: Prime Roast Leg of Lamb

(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

