

Starters

Wild Mushroom Panna Cotta
Mushrooms à la Grecque and a Cheese Tuile (v)

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

Tomato Soup
Basil Oil and Croutons (v)

Dutch-Style Golden Fried Chicken Croquette
Onion Rings and a Spicy Tomato Sauce

**Salad of Caramelised Apple, Sweetcorn
and Cherry Tomatoes**
Oak Leaf and Frisée Leaves (vegan) (gf)

Ham and Puy Lentil Soup (gf)

Main Courses

Stone Bass Fillet
Caper Brown Butter, Sautéed Green Garden Vegetables and Parsley New Potatoes (gf)

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

Thick Cut Pork Loin
Apricot Stuffing, Thyme Potatoes, Roasted Carrots, Parsnips, Celeriac and Pork Sauce

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

Sweetcorn Risotto
Lemongrass and Yuzu (vegan) (gf)

Pumpkin and Courgette Noodles
Fresh Coconut, Chopped Brazil Nuts and a Soft Herb Emulsion (vegan) (gf)

Spiced Lentil and Cauliflower Pie
Paneer and Spinach, Onion Bhaji and a Tomato and Cumin Sauce (v)

Desserts

Passion Fruit Pavlova
Berries and Whipped Cream (v) (gf)

Dark Chocolate and Olive Oil Marquise
Passion Fruit Sorbet, Candied Orange
and Spiced Syrup (vegan) (gf)

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

Ice Creams
Vanilla, Rum and Raisin
Passion Fruit Sorbet (v)

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

Today's Chef's Recommendations

Starter

Hampshire Chalk Stream Trout*
Horseradish and Avocado Mousse (gf)

Main Course

Mint-Crusted Leg of Lamb
Truffle Pomme Purée, Buttered Mixed Beans and Lamb Jus

Dessert

Steamed Sticky Toffee Pudding
Vanilla Cream Sauce (v)

Recommended Wine

Marques de Reinoso £19.95
Spain | Crisp and Refreshing

Johannes Egberts Piesporter Michelsberg £19.95
Germany | Fun and Fruity

Hugonell Rioja £24
Spain | Hearty and Spicy

Louis Tete Beaujolais- Villages £19.95
France | Light and Elegant

After Dinner Digestif

Jameson's (25ml) £4.15

Sauternes (75ml) £6.15

(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.