

Express Lunch

Cream of Leek and White Onion Soup
with Croutons (v)



**Roast Turkey and Cranberry
Relish Baguette**
Chunky Chips



Chocolate Ganache Tartlet
Caramel Ice Cream (v)

Sandwiches

Roast Turkey and Cranberry Relish Baguette
Chunky Chips



Homemade Bacon Cheeseburger
Tomato Salsa, Dill Pickle Relish,
Spiced Baked Beans and Chunky Chips

Lighter Options

South Coast Crab
Cucumber, Mayonnaise and Melba Toast



Black Truffle Scented Three Egg Omelette*
Salsa Verde, Jardiniere of Vegetables
and Brioche Toast (v)



**Pearl Barley, Cheese and
Portobello Mushroom Gratin**
Green Leaf Salad (vegan)

Small Plates

Chicken Satay Yakatori Style
Korean Cucumber Salad



Pumpkin and Silky Tofu
Lemon Gremolata (vegan) (gf)



Cream of Leek and White Onion Soup
with Croutons (v)

Large Plates

Chicken Tangi in Saffron Sauce
Mushroom Rice, Naan Bread and Chutney

To Share

Jerk Pulled Pork
Corn Tortillas, Guacamole and Pico de Gallo (gf)

Sides

Chunky Chips | Mashed Potatoes | Buttered Carrots

To Drink

White Wine

Prosecco, organic
Very fruity, aromatic with remembrance
of wisteria flowers and apples
This organic sparkling wine is made from Glera grapes
Bottle £24

Saint Roch-Les-Vignes Cotes de Provence France
It has a delicately scented nose redolent of red fruits
wild raspberry and cherry and intense palate
with a long lingering finish.
Tropical and stone fruit aromas underpinned
by a streak of zesty citrus
By glass 175ml £6.50, 250ml £8.50, Bottle £25

Red Wine

Famiglia Castellani Riserva Chianti, Tuscany
Aromas of beautiful red and blue fruits, very fresh
and well structured, with a rich earthy notes.
By glass 175ml £6.85, 250ml £8.75, Bottle £26

Desserts

Fruits of the Forest Mousse
with Berries (gf) (ls)



Almond Milk Rice Pudding
Amarena Cherries and Almond Praline
(vegan) (gf)



Chocolate Ganache Tartlet
Caramel Ice Cream (v)



Fruit Salad
(vegan) (gf) (ls)



Great British Pudding

Plum Cobbler
with Custard (v)



Ice Cream
Selection of Ice Cream (v)



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

* 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.



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