

Starters

Prawn Cocktail

with Homemade Marie Rose Dressing and Wholemeal Bread

Potted Duck Rilette

with Green Peppercorn and Toasted Sourdough

Twice-Baked Cheese Soufflé

with an Old Winchester Mature Cheese and Mustard Sauce (v)

Deep-Fried Soft Shell Blue Crab

with Sesame Coleslaw and a Coriander and Red Chilli Dip

Salad of Chicory, Pear and Gorgonzola Cheese

with a Toasted Walnut Dressing (v)

Thai Fishcake

with Hollandaise Sauce and Finnan Haddock and Corn Chowder

Baked Portobello Mushroom

with Spinach Leaf and Pecan Salad, Welsh Rarebit and Stilton Toasty (v)

Creamed Cauliflower Soup

with Crisp Shallots and Smoked Paprika Straws (v)

Fish & Seafood

Grilled Loch Duart Salmon Supreme

with Spring Onion and Ginger

North Atlantic Cod Fillet in Cider Batter

with Triple-Cooked Hand Cut Chips, Minted Crushed Peas and Homemade Tartare Sauce

Grilled Lobster

with Triple-Cooked Hand Cut Chips, Garlic Butter and Béarnaise Sauce

Steaks

All our prime steaks are Casterbridge grass-fed English beef, dry-aged on the bone for a minimum period of 28 days*

Rib Eye Steak (6oz) with Garlic King Prawns

Sirloin Steak (8 oz)

Fillet Steak (6 oz)

T-Bone Steak (16oz) £5.50

Chateaubriand of Beef with Madeira Jus

(for two people) £6.00 per person

Grills are served with your choice of Béarnaise, Peppercorn, Bordelaise or Creamy Porcini Mushroom Sauce and are accompanied by Triple-Cooked Hand Cut Chips, Field Mushrooms, Crispy Onions and Vine-Roasted Cherry Tomatoes

Specialities

Bresse Chicken Coq au Vin

with Creamed Potatoes and Sourdough Bread

Salt Marsh Lamb Rack*

with Dauphinoise Potato, Crushed Minted Peas and a Romarin Jus

Morel Mushroom and Truffle Risotto

with Buttered Green and White Asparagus and a Soft Poached Hen's Egg (v)

Coulubiach of Vegetables

with Tempura of Portobello Mushrooms, Leek and White Truffle Oil Mash and a Soured Cream Sauce (v)

Laverstoke Park Smoked Wild Boar Burger*

with Triple-Cooked Hand Cut Chips, Crispy Onions and Truffle Mayonnaise

Side Orders

Buttered French Beans with Shallots

Mixed Green Leaf Salad with Herbs

Roasted Vegetables

Buttered New Potatoes

Heirloom Tomato and Red Onion Salad

Desserts

Apple Tart Tatin

with Vanilla Ice Cream and Caramel Sauce

Popping Candy Black Forest Mille-Feuille

with Amarena Cherry Ice Cream

Eton Mess

with Shortbread

Sherry Trifle Wally Ladd

with Black Cherry Jam and Harvey's Bristol Cream

A Trio of Mini Crème Brûlée

Cider Pear, Spiced Victoria Plum and Rhubarb and Ginger served with Palmiers Biscuits

Artisan Cheese Plate

Fine British and European Artisan Cheeses with assorted Fine Biscuits, Fruits, Truffle-Infused Honey and Spanish Quince Paste

Please note that some of these dishes may contain nuts or nut extracts

(v) denotes vegetarian

*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.