

## 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.