

DINNER MENU

ITALIAN OLIVES AND GRISSINI

Balsamic and Extra Virgin Olive Oil specially selected by Gino D'Acampo

SMALL PLATES AND SHARING BOARDS

BRODO DI POLLO

Classic Italian Chicken and Orzo Soup

TOMATO AND BALSAMIC BRUSCHETTA

Basil Oil (v)

TIGER PRAWNS AND TUSCAN SAUSAGE

Baked in a Rich Tomato and Oregano Sauce
with Focaccia Bread

PIEDMONT ROASTED RED PEPPER

Filled with Tomato, Red Onion and Garlic (v)(gf)

ITALIAN CHEESE AND DELI BOARD

Prosciutto, Duck Rillettes, Salami and Bel Paese
Cheese with Mustard Fruits and Piadina Bread

GIARDINO DELI BOARD

Mushroom Pâté, Aubergine Dip, Roasted Peppers,
Marinated Courgettes and Pickles
with Focaccia Bread (v)

SMOKED FISH AND SEAFOOD DELI BOARD

Garlic Squid, Hot Oak Smoked Salmon and
Tiger Prawns, Basil and Tomato Mascarpone Dip
and Piadina Bread

LARGE PLATES, PASTA AND SALADS

LINE CAUGHT SEA BASS FILLET

Cannellini Bean Mash, Artichoke Hearts,
Asparagus and Salsa Verde (gf)

RUSTIC CHICKEN SUPREME IN PARMA HAM

Sautéed Squash and Spinach, Roast Potatoes
and Red Pepper Sauce

PORK MILANESE

Breaded Escalope with Spaghetti in a Rich
Tomato Sauce

BEEF BUCCO IN A BAROLO SAUCE

Polenta and Baby Spinach (gf)

MOZZARELLA, BASIL AND TOMATO RAVIOLI HEARTS

Asparagus and Pesto Cream Sauce (v)

HOT SMOKED SALMON AND MORECAMBE BAY BROWN SHRIMP PENNE PASTA

Lemon, Cream and Chive Sauce

CLASSIC CAESAR SALAD TOSSED AT YOUR TABLE

Romaine Lettuce, Chicken, Garlic Croutons
and Parmesan (vegetarian option available)

ROASTED SWEET POTATO AND ROCKET SALAD

Candied Walnuts, Raisins and Fig Vincotto (v)(gf)

TRIO OF DESSERTS CHOOSE YOUR FAVOURITE THREE

TORTA CAPRESE

Chocolate and Almond Cake, Chantilly Cream
and Amaretto Marinated Strawberries (gf)(ls)

ITALIAN POACHED PEACH

Marzipan and Toasted Meringue

ORANGE BLOSSOM POLENTA CAKE

Crème Fraîche, Pomegranate and Mint (gf)(ls)

PANNA COTTA TRIFLE

Sweet Basil Cream, Limoncello Jelly
and Aerated Almond Sponge (ls)

CANNOLI SICILIANI

Sweet Pastry with Ricotta Cream
and Candied Fruits

AFFOGATO

Vanilla Gelato (gf)
Served with Espresso or Coffee Liqueur

AMARETTI WITH FRESHLY BREWED COFFEE

Café
Jardin

(v) Denotes Vegetarian option, (gf) Denotes Gluten Free option. (ls) Denotes Low Sugar option.

*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.

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.

DRINKS

WINES

SPARKLING

	125ML	BOTTLE
Prosecco, Canti, Vento, Italy (2)	4.95	19.50
Prosecco 'Ice', Canti, Vento, Italy (3) <i>served over ice</i>	5.25	19.95

WHITE

	175ML	250ML	BOTTLE
Chardonnay Planeta, Sicily, Italy (3)	7.00	9.50	27.50
Pinot Grigio Puiattino, Friuli-Venezia, Italy (1)	5.15	6.95	19.95
Gavi di Gavi Figini, Piedmont, Italy (2)	5.15	6.95	19.95
Fiano Mandrarossa, Sicily, Italy (2)	4.25	5.75	16.50
Sauvignon Blanc Stoneburn, Marlborough, New Zealand (1)	5.15	6.95	19.95
Chardonnay Reserve Tooma River, South Eastern Australia (3)	4.95	6.75	18.95

ROSÉ

Pinot Grigio Blush Via Nova, Veneto, Italy (2)	3.95	5.50	15.95
Provence Rosé Melopée de Gavoty, Côtes de Provence, France (2)	5.25	6.95	19.50
Zinfandel Rosé The Bulletin, California, USA (4)	4.65	6.35	17.95

RED

Amarone della Valpolicella Villa Belvedere, Vento, Italy (4)	7.95	10.95	32.25
Montepulciano d'Abruzzo Podere, Abruzzo, Italy (2)	3.95	5.50	15.95
Chianti Riserva Tecuzzo Cecchi, Tuscany, Italy (3)	4.95	6.75	18.95
Rosso Riserva Biferno, Palladino, Italy (3)	4.30	5.85	16.95
Shiraz Billi Billi, Victoria, Australia (3)	5.15	9.85	19.25
Malbec Kaiken Reserve, Mendoza, Argentina (3)	4.95	6.75	18.95

CAFÉ JARDIN COCKTAILS

SICILIAN LEMON FIZZ Limoncello, Prosecco	5.95
WHITE PEACH BELLINI White Peach Purée, Prosecco	5.95
APEROL SPRITZ Aperol, Prosecco, Soda Water, served over ice	6.50
FLAT WHITE MARTINI Grey Goose Vodka, Bailey's Irish Cream Liqueur, Espresso Coffee	6.15
GIN TONIC BALSAMICO A double measure of Gin Mare enlivened by a dash of balsamic vinegar, topped off with Fever Tree tonic water and sprig of fresh basil	7.90

BEERS & CIDERS

LAGER

Peroni Nastro Azzurro Draught 5.1% abv Pint - Italy	4.75
Estrella Damm Daura 5.4% abv 330ml, Gluten Free - Spain	4.15
Budweiser 4.8% abv 330ml - USA	4.15
Carling 4.0% abv 500ml - UK	4.15

BRITISH ALES

Sharp's Brewery Doom Bar 4.3% abv 500ml	4.15
Fuller's London Pride 4.7% abv 500ml	4.15
Thornbridge Jaipur IPA 5.9% abv 330ml	4.15
Innis & Gunn None 0.0% abv 330ml	3.50

CIDERS

Aspall Cyder 5.5% abv 500ml - England	4.65
Thatchers Gold 4.5% abv 500ml - England	4.50
Rekorderlig Strawberry & Lime 4.0% abv 500ml - Sweden	4.50

For the perfect finish to your meal,
why not try a Limoncello

25ML	50ML
3.25	5.25

CAFÉ JARDIN WINE FLIGHTS

Each flight consists of three 125ml glasses of specially selected Italian wines - the perfect way to try something new

THE VESPUCCI 9.95

- Pinot Grigio, Puiattino, Friuli-Venezia
- Gavi di Gavi, Figini, Piedmont
- Fiano, Mandrarossa, Sicily

THE COLUMBUS 9.95

- Montepulciano d'Abruzzo, Podere, Abruzzo
- Chianti Riserva, Teuzzo Cecchi, Tuscany
- Rosso Riserva, Biferno, Palladino

WINE STYLE GUIDE

DRY WHITE | ROSÉ | SPARKLING WINES
Fresh and Crisp (1) Fruity and Aromatic (2) Rich and Full-bodied (3)

SWEETER WHITE | ROSÉ | SPARKLING WINES
Fruity and Off-dry (4) Sweet and Luxurious (5)

RED WINES
Light and Fruity (1) Soft and Rounded (2) Rich and Spicy (3)

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