



YOUR GASTROPUB EXPERIENCE

Choose from our curated Keel & Cow menu and drinks selection. Look out for Chef's Picks to help you choose from our premium offers.

STARTERS

Tiger prawn cocktail GFO 5.5

With baby gem, avocado, slow-roasted cherry tomatoes, Marie Rose sauce, smoked paprika and sourdough croûtes.

Pairs with La Viste Picpoul de Pinet, Côteaux du Languedoc

CHEF'S PICK

Chicken liver & brandy parfait GFO 5.5

Served with sourdough toast, red onion marmalade, pickles and baby silverskin onions.

Pairs with Balfour Brut Leslie's Reserve, English Sparkling Wine



Southern-fried chicken nuggets 5.5

With truffle aioli, parmesan and creamy slaw.

Pork, chorizo & fennel seed sausage roll 4.5

Served with pickled pink onions, Bramley apple relish and Stokes brown sauce.

Pairs with Beavertown Neck Oil Session IPA

Curry-spiced salmon scotch egg* GF 4.5

With masala mayonnaise, peppery rocket and lime.

Jackfruit & nori no-fish cake VE | GF 4.5

With pickled samphire, tartare sauce and lemon.

Sesame-crust halloumi bites V | GF 4.5

Finished with hot honey drizzle, peppery rocket and sweet chilli dip.

SIGNATURE PLATES

Our signature plates come complete, with chef-selected sides, sauces and garnishes chosen to bring out the best in every dish.

Australian rump steak frites, 200g 14.95

Australian rump steak* served with skin-on fries and roasted cherry tomatoes.

Choose your sauce: Peppercorn or chimichurri.

CHEF'S PICK

The sirloin & brisket beef-fat crumpet 14.95

Australian Angus sirloin* with pulled BBQ beef brisket on a beef-fat crumpet, finished with pickled mushrooms, cowboy butter, crispy onions and bordelaise sauce. Served with Tenderstem broccoli and roasted cherry tomatoes.

The Keel & Cow fish & chips 9.95

Crispy beer-battered fish with triple-cooked chips, minted crushed peas, buttered sourdough and dill pickle. Served with tartare sauce and chip-shop curry sauce.

Pairs with Bierra Moretti Italian Lager

Pan-roasted pork cutlet 9.95

A 340g pan-roasted pork cutlet served with Hasselback potatoes, caramelised apple, Tenderstem broccoli, chimichurri sauce and gravy.

Pairs with Thatchers Gold

DESSERTS

Something sweet to finish, from classic puddings to lighter bites and ice creams.

Eton mess V | GF 4.5

Macerated strawberries, meringue, elderflower chantilly cream, strawberry coulis, freeze-dried strawberries and strawberry gelato.

CHEF'S PICK

Sticky toffee pudding 4.5

With butterscotch sauce, English custard, popcorn and Dorset clotted cream ice cream.



Baked New York cheesecake 4.5

With blueberry, elderflower and sloe gin conserve.

Double chocolate brownie VEO | GFO 4.5

With Belgian chocolate sauce, honeycomb, chocolate soil and vanilla gelato.

Isle of Purbeck ice creams V | GF 4.5

Scoops from our Dorset creamery: Champagne and strawberry, clotted cream and banoffee ripple.

Dessert bites with coffee or tea GFO 4.5

Mini double chocolate brownie and strawberry meringue kisses with chantilly cream, served with your choice of hot drink.

Choose your drink: small Costa Coffee or Pukka tea.

PRIME GRILLS

Choose from our prime cuts, grilled to order, with your choice of potato, side and sauce. All grill dishes are served with battered onion rings and roasted vine tomatoes.

01 - Select your grill

Our prime steaks

British Foyle Valley fillet, 200g* 20.95

Australian Teys Black ribeye, 250g* 19.95

Australian Black Angus sirloin, 250g* 18.95

Buy any two prime steaks and get 20% off a selected bottle of wine, just look for the sparkling glass icon.

Also from the grill

Garlic & lemon-roasted boneless half chicken 9.95

Cajun-roasted salmon fillet 9.95

02 - Choose your sides

Included with your grill

We recommend choosing one from each section to accompany your grill.

Potatoes GF	Salads GF	Sauces GF
Triple-cooked chips VE	House salad VE	Bordelaise
Dauphinoise potatoes V	Garlic sautéed mushrooms V	Peppercorn V
Chimichurri Hasselback potatoes VE	Mixed garden vegetables VE	Béarnaise V
		Chimichurri VE

03 - Add surf

Three garlic buttered tiger prawns. 2.5

GREAT BRITISH PIES 9.95 each

Each pie is served with garden vegetables, proper gravy and your choice of potato.

Choose your potato-style: Triple-cooked chips or mashed potatoes.

Steak & ale classic

Chicken, ham hock & Barber's cheddar

Mushroom, chestnut & tarragon pudding VE

HOUSE BURGERS

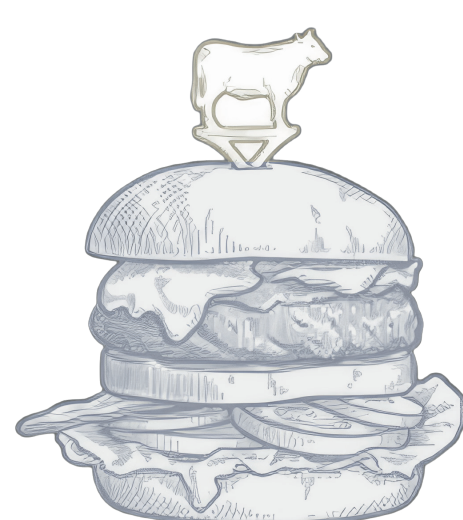
All our burgers are served in a brioche bun with pickles and tomatoes, alongside skin-on fries and slaw.

The Prime Minister 11.5

We believe this is the best burger at sea!

Prime British beef patty topped with melted cheese, crisp bacon, pancetta jam, onion marmalade, roasted-garlic mayo and Stokes Bloody Mary ketchup.

Choose your cheese: Cheddar or Isle of Wight Blue.



The Plant Minister VE | GF 8.95

A meat-free patty topped with plant-based bacon, melted plant-based cheese, baby-gem lettuce, red onion and classic burger sauce.

FOR AFTERS

Round off your meal with a dessert cocktail or classic liqueur.

Dessert Cocktails Included in D drinks package

Eton Fizz 11.5

Balfour Brut Leslie's Reserve English Sparkling Wine, vermouth and strawberry syrup.

Vanilla & Caramel Espresso Martini 8.9

Vanilla vodka, cold brew coffee liqueur, caramel and coffee.

Liqueurs Included in D drinks package

	17% abv	50ml	25ml
Baileys Original Irish Cream	7.4	4.9	4.9
Disaronno Amaretto	7.4	4.9	4.9

No room for dessert? Gelato finds its own space — visit Ripples just across the way and treat yourself to a scoop (or three).

A great selection of Costa Coffee drinks are available. Simply ask your waiter.

Wines included: Valdivieso Cabernet Sauvignon, The Beach by Whispering Angel and Gavi di Gavi, subject to availability. Wine prices shown are the full menu price; a 20% discount is applied at point of purchase to one bottle of wine per transaction when two prime grill steaks are purchased. This offer cannot be used in conjunction with any other offer.

All prices shown are in pound sterling (£).

V Vegetarian | VE Vegan | VEO Vegan option available | GF Gluten free | GFG Gluten free option available

Some of our products may contain allergens. If you have a food allergy, intolerance or coeliac disease, please inform a member of our staff before placing your order.

*While 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.