



# Starters

### Sticky Duck Drumsticks

Cucumber, Spring Onion and Hoisin Sauce filled Bao Buns

£4.00

### Potted Chicken and Bacon Rilette

Toasted Brioche, Pickles, Tricklements

£3.50

### Hot Smoked Chalk Stream Trout

Watercress and Horseradish Pesto, Radish, Rye Bread Crisps

£3.50

## TO SHARE

### Baked Hampshire Winslade Cheese (v)

Fougasse Dipping Bread, Sweet Date Relish

£8.00

Try with Batemans XXXB

# Mains

### Atlantic Cod and Monkfish Tail Scampi in a Gin & Tonic Batter

Smashed Minted Peas, Vinegar Chunky Chips, Hot Tartare, Curry Sauce

£7.50

Try with Jolly Olly IPA

### Slow-cooked Free Range Heritage Pork Belly (gf)

Crackling, Somerset Cider Brandy Relish, Roast Potatoes, Charred Hispi Cabbage, Pan Jus

£6.50

### Blackened Corn-fed Spatchcock Chicken

Crispy Bacon, Avocado, Crumbled Blue Cheese and Isle of Wight Tomato Salad, Poutine Fries with Roast Chicken Gravy

£6.50

### Vegetable Kofta Balti Pan (vegan) (gf)

Roti Bread, Aromatic Pilau Rice, Kachumber Salad, Lime Pickle, Mango Chutney

£6.50

### Ricotta, Sun-dried Tomato, Baby Artichoke Sourdough Flatbread (v)

Rocket Pesto, Fig Vincotto, Nigella Seed Chutney, Sour Cream and Chive Dip

£5.50

### Cumbrian Sausage and Yorkie Skillet

Bubble and Squeak Mash, Seasonal Vegetables, Blackened Onion and Beef Dripping Gravy

£5.50

Pair with Black Sheep Ale

### Slow-cooked Beef Shin and Real Ale Pie

Pulled Beef Bonbon, Mash, Roasted Pearl Onions, Chantenay Carrots, Peas, Beef Dripping Gravy

£6.50

Great with T&R Theakston Old Peculier

### Cauliflower, Lentil and Sweet Potato Pudding (vegan)

Butternut Squash Bhaji, Wilted Baby Spinach, Dal Tadka

£6.50

### Haddock Fish Finger Ciabatta Sandwich

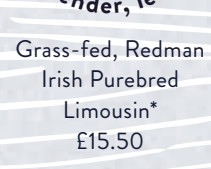
Tartare Sauce, Cucumber, Baby Spinach Leaves, Maldon Salt & Vinegar Chunky Chips, Curry Sauce

£5.50

### Cheese Ploughman's (v)

Lyburn's Winchester Mature, Salisbury Stony Cross, Isle of Wight Blue, Balsamic Onions, Pickled Red Cabbage, Country Bread, Sweet Garlic and Nigella Seed Relish

£5.50



### Australian Black Angus Sirloin Steak\* Katsu Sando

Fried Breaded Steak in a Toasted Sandwich, Tonkatsu Sauce, Skin-on Fries

£12.00



**THE PRIME MINISTER**

Prime British beef, prime flavour and elected the 'boss of all burgers'.

We believe this is the best burger at sea!

All you have to do is orderrrrrr!

8oz Dry-aged Prime Beef Patty, Isle of Wight Blue Cheese, Dry-cured Bacon, Beefsteak Tomatoes, Pancetta Jam, Onion Marmalade, Roasted Garlic Mayonnaise and Pickled Gherkins in a Salted Bun, Skin-on Fries, Stokes Bloody Mary Ketchup

£9.50

## The Steak Board

All our steaks are served with: Chunky Chips, Beer-battered Onion Rings, Portobello Mushroom, Grilled Tomato, Roasted Garlic, Iceberg Lettuce Wedge with Sour Cream and Bacon Crumb

And your choice of sauce:  
Béarnaise | Creamy Peppercorn | Diane

Gluten-free options available

'Our maturation cabinet contains pink Himalayan salt blocks, which absorb moisture to enable the dry-ageing process.

The longer the dry-ageing process, the quicker the steak will cook, enabling an evenly caramelised surface and a more intense flavour profile.'

### 8oz FILLET



Very tender, lean cut

Grass-fed, Redman Irish Purebred Limousin\*

£15.50

### 10oz RIB EYE



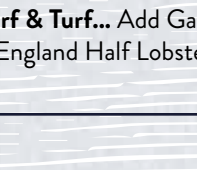
Juicy and full-flavoured

Grain-Fed, 28 Day Wet-aged, Prime USDA\*

£15.50

Try with a BrewDog Punk IPA

### 10oz SIRLOIN



Tender, succulent prime cut

Grain-Fed, 28 Day Wet-aged, Australian Black Angus\*

£16.50

Ideal with a Black Sheep Ale

### 18oz T-BONE



Best of both Sirloin and Fillet

Barley-Fed, 42 Day Dry-aged West Country PGI Select Prime Beef

£19.50

### 32oz TOMAHAWK



Prime Forerib - Great to Share

Grass-Fed, 42 Day Dry-aged, PGI Select Prime Beef\*

for Two to Share £34.00

Pair with Adnams Ghost Ship

Why not go Surf & Turf... Add Garlic Butter Poached New England Half Lobster Tail £7.50

# Desserts

### Beef Suet Sticky Toffee Pudding

Butterscotch Sauce, Bird's Custard, Dorset Clotted Cream Ice Cream, Toffee Popcorn

£3.50

### Baked New York Cheesecake (v)

Blueberry, Elderflower and Sloe Gin Conserve

£3.25

### Orchard Fruit Crumble (Is)

Toasted Oat and Ginger Nut Crumble, Bird's Custard

(Gluten-free option available)

£3.50

### Bourbon, Maple and Pecan Nut Pie (v)

Caramelised Banana, Banoffee Ripple Ice Cream, Banana Jam, Candied Pecans

£3.25

## THE SHARER (v)

Baked New York Cheesecake with Blueberry, Elderflower and Sloe Gin Conserve, Bourbon, Maple and Pecan Nut Pie, Champagne and Strawberry Ice Cream

£5.50

### Isle of Purbeck Ice Creams (v) (gf)

Dorset Clotted Cream Banoffee Ripple Champagne and Strawberry

£2.75

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

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.

\*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.

AVIO | 07/2023