

STARTERS

Seafood terrine

Spring onion and herb dressing

Chef's salad (V, GF) Always Available

Lettuce, tomato, cucumber, red onion, sweetcorn

*Add tuna flakes, grilled chicken or feta cheese
for a main course.*

Three bean chilli soup (V, VE)

Nachos, guacamole

Spanakopita

Spinach and feta cheese in filo pastry,
tomato and red onion salad

MAIN COURSES

Sausage meat and leek pie

Mashed potato topping

Bacon, avocado and egg sandwich

French fries, side salad

Pan fried fillet of sole (GF)

Tomato coriander salsa, chips, side salad

Grilled tofu steak (V, VE, GF)

Rösti potatoes, mushroom sauce

Gourmet beef burger* Always Available

Quarter pound beef burger, back bacon, cheddar,
lettuce, tomato and onion, served in a bun with
homemade signature fries tossed with herbs
and parmesan

Black bean burger (V, VE) Always Available

Lettuce, tomato and onion, served in a bun
with chips.

Ploughman's lunch Always Available

Cheddar and potted blue cheese, Yorkshire ham,
Branston Pickle, coleslaw, pickled onions,
rustic granary bread

DESSERT

Chocolate hazelnut pudding (V)

Vanilla custard

Orange chiffon pie (V)

Sugar icing, citrus zest

Coconut crème brûlée (V, GF)

Caramel snap

Sugar free blackberry pie (V)

Whipped cream

COFFEES

Espresso Cappuccino Flat white Caffe latte

SPECIALITY COFFEES 2.50*

Highland coffee Chivas Regal, coffee and a generous helping of cream

Chocolate orange coffee Grand Marnier, hot chocolate and a generous helping of cream

Café royal Martell VS and hot coffee, topped with cream

Italiano Coffee Sambuca, coffee and a generous helping of cream

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available (VE) Vegan (VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming 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.