

Lunch.



Appetisers.

Roasted Red Beets

Smoked beet hummus, red grapefruit, pistachio dukkah

Duck Rillettes

Cornichon, toasted brioche

Chicken and Sweetcorn Soup

Beef* Carpaccio


Caper olive tapenade, rocket, shallots

Cold Meats*

A selection of cold meats is always available




Salad and Sandwich of the Day.

Hot Smoked Trout and Potato Salad

Wasabi dressing 

Baked Ham

Turkey cobb sandwich and Fries

 Plant-based.  Vegetarian.  Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence - this menu has been sanitised.

Lunch.



Entrées.

Green Chilli Chicken Quesadilla

Monterey jack cheese

Panko Crusted Pork

Sticky rice, coconut curry

Braised Beef Bourguignon

Seared Fillet of Monkfish

Tomato piemontaise, spinach and new potatoes (d)

Courgette Meatballs

Curried tomato sauce and tender steam broccoli rabe (v)

Desserts.

Poppy Seed Cake

Lemon icing

Rum Baba

Summer berries

Strawberry Cheesecake Fool (d)

Dark Chocolate Sponge

Hazelnuts, vanilla ice cream

Choice of Ice Creams

Strawberry, vanilla ice cream
Orange sorbet and butterscotch sauce