

STARTERS

Smoked salmon tartare (GF)
Cucumber with dill, sour cream, capers

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.*

Squash and sweetcorn soup (V, VE, GF)
Sweet paprika

**Green onion and sweet potato fritters
(V, VE, GF)**
Lightly spiced sun-dried tomato dip,
radish salad

MAIN COURSES

Toad-in-the-Hole
Onion gravy

Chicken, sweet pepper and red onion ciabatta
Rocket, balsamic glaze, chips

Fish and chips
Mushy peas, tartare sauce

**Courgette, cashew nuts and quinoa rollatini
(V, VE, GF)**
Rich tomato sauce, pesto focaccia

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

Steamed rum pudding (V)
Vanilla custard

Ivory chocolate mousse (GF)
Berry compote

Tres leches gateau (V)
Fresh, evaporated and condensed milk cake,
caramel sauce

Sugar free strawberry cake (V)
Chocolate shavings

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.