

### STARTERS

#### Grilled pineapple (V, VE, GF)

Served chilled, green peppercorn sauce

#### 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.*

#### Pea and broad bean soup

Ham, herb croutons

#### Prawn croquettes

Tartare sauce

### MAIN COURSES

#### Beef and Guinness pie

Chips, buttered peas and pancetta

#### Tuna tortilla wrap

Flaked tuna, hard-boiled egg, black olives, green beans, sun-dried tomatoes, mustard vinaigrette

#### Poached cod (GF)

White wine sauce, chips, side salad

#### Asparagus and roast butternut squash pie (V, VE)

Almond cream, smoked tomato sauce,  
caramelised onion, mixed greens

#### 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

#### Warm lemon pudding (V)

Vanilla ice cream

#### Strawberry and chocolate fool (V, GF)

Strawberry mint cream layered  
with crispy chocolate

#### Sherry trifle

Fresh whipped cream

#### Sugar free banana gâteau (V)

Whipped Coconut Cream

### COFFEES

Espresso   Cappuccino   Flat white   Caffè 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.