

### STARTERS

#### Scotch egg

Red cabbage, piccalilli, mustard potato salad

#### 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.*

#### Cream of parsnip and bacon soup (GF)

Snipped chives

#### Breaded jalapeño and mozzarella (V)

Sweet pepper ketchup

### MAIN COURSES

#### Grilled breast of chicken (GF)

Crushed potatoes, steamed greens,  
creamy mushroom sauce

#### BLT

Smoked bacon, lettuce, tomato, chips

#### Grilled fillet of hake tikka (GF)

Tomato raita, steamed rice, side salad

#### Tagine vegetable couscous (V, VE)

Garlic and cherry tomato confit,  
preserved lemon

#### 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

#### Cranberry clafoutis (V)

Vanilla custard

#### Blueberry crème royal tart (V)

Vanilla sauce

#### Hazelnut mousse (GF)

Honey glazed nuts

#### Sugar free rice pudding (V, GF)

Mango and raspberry drizzle

### 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.