

### STARTERS

**Herb and peppercorn crusted lentil pâté (V)**  
Lavash, citrus salsa

**Roast butternut squash soup (V, VE, GF)**  
Caramelised onion

**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.*

**Quiche lorraine**  
Bacon, Gruyère and onion quiche,  
mixed leaves, raspberry dressing

### MAIN COURSES

**Cornish pasty**  
Chips, side salad

**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

**Roast turkey pitta pocket**  
Blue cheese, cranberry relish, pickles, chips

**Goujons of sole**  
Tartare sauce, chips, side salad

**Black bean burger (V, VE) Always Available**  
Lettuce, tomato and onion, served in a bun  
with chips.

**Grilled mushroom and tofu skewers (V, VE, GF)**  
Toasted quinoa and barley,  
corn and pepper medley

**Ploughman's lunch Always Available**  
Cheddar and potted blue cheese, Yorkshire ham,  
Branston Pickle, coleslaw, pickled onions,  
rustic granary bread

### DESSERT

**Warm ginger fruit compote (V, GF)**  
Vanilla custard

**Brazo de Mercedes (V)**  
Meringue roll filled with cream

**Cherry cream filled crêpes (V)**  
Whipped vanilla cream

**Sugar free cappuccino cake (V)**  
Cinnamon milk foam

### 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.