



Food served 10am - 10pm

## Starters

### Sticky Duck Drumsticks

Cucumber, Spring Onion and Hoisin Sauce Filled Bao Buns

### Potted Chicken and Bacon Rilette

Toasted Brioche, Pickles, Tricklements

### Hot Smoked Chalk Stream Trout

Watercress and Horseradish Pesto, Radish, Rye Bread Crisps

### Baked Hampshire Tunworth Cheese

(English Camembert Style)

Fougasse Dipping Bread, Sweet Date Relish (v)

*Recommended for two to share*

## Mains

### Slow-cooked Free Range Heritage Pork Belly

Crackling, Somerset Cider Brandy Relish, Roast Potatoes, Charred Hispi Cabbage, Pan Jus (gf)

### Blackened Corn-fed Spatchcock Chicken

Crispy Bacon, Avocado, Crumbled Blue Cheese and Isle of Wight Tomato Salad

Poutine Fries with Roast Chicken Gravy

### Australian Black Angus Sirloin Steak\* Katsu Sando

Fried Breaded Steak\* in a Toasted Sandwich, Tonkatsu Sauce, Skin-on Fries

### The K&C Burger

8oz Dry Aged Prime Beef Patty\*, Isle of Wight Blue Cheese, Dry Cured Bacon, Beefsteak Tomatoes

Pancetta Jam, Onion Marmalade, Roasted Garlic Mayonnaise and Pickled Gherkins

in a Salted Bun

Skin-on Fries, Stokes Bloody Mary Ketchup

### Cumbrian Sausage and Yorkie Skillet

Bubble and Squeak Mash, Blackened Onion and Beef Dripping Gravy

### Haddock Fish Finger Ciabatta Sandwich

Tartare Sauce, Cucumber, Baby Spinach Leaves

Maldon Salt & Vinegar Chunky Chips, Curry Sauce

### Hampshire Cheese Ploughman's

Lyburn Winchester Mature, Salisbury Stoney Cross, Isle of Wight Blue

Balsamic Onions, Pickled Red Cabbage, Country Bread, Sweet Garlic and Nigella Seed Relish (v)

### Vegetable Kofta Balti Pan

Roti Bread, Aromatic Pilau Rice, Kachumber Salad, Lime Pickle, Mango Chutney (vegan) (gf)

### Ricotta, Sun-dried Tomato, Baby Artichoke Sourdough Flatbread

Rocket Pesto, Fig Vincotto, Nigella Seed Chutney

Sour Cream and Chive Dip (v)



### Slow-cooked Beef Shin and Real Ale Pie

Pulled Beef Bonbon, Mash, Roasted Pearl Onions, Chantenay Carrots, Peas, Beef Dripping Gravy

### Cauliflower, Lentil and Sweet Potato Pudding

Butternut Squash Bhaji, Wilted Baby Spinach, Dal Tadka (vegan)

### Atlantic Cod and Monkfish Tail Scampi in a Gin & Tonic Batter

Smashed Minted Peas, Vinegar Chunky Chips, Hot Tartare, Curry Sauce

## Butcher's Block

8oz Grass Fed, Redman Irish Purebred Limousin Fillet Steak\* (gf)

10oz Grain Fed, 28 Day Wet Aged, Prime USDA Rib Eye Steak\* (gf)

10oz Grain Fed, 28 Day Wet Aged, Australian Black Angus Sirloin Steak\* (gf)

18oz Barley Fed, 28 Day Dry Aged West Country PGI Select Prime Beef T-bone Steak\* (gf)

32oz Grass Fed, 42 Day Dry Aged, Gavieside Farm West Lothian Scotch Beef Tomahawk Steak\* (gf)

### Why not go 'Surf & Turf'

Add Garlic Butter Poached New England Half Lobster Tail

*All our steaks are served with*

Chunky Chips, Beer Battered Onion Rings, Portobello Mushroom, Grilled Tomato, Roasted Garlic  
Iceberg Lettuce Wedge with Sour Cream and Bacon Crumb

*And your choice of sauce*

Béarnaise | Creamy Peppercorn | Diane

## Desserts

### Beef Suet Sticky Toffee Pudding

Butterscotch Sauce, Bird's Custard, Dorset Clotted Cream Ice Cream, Toffee Popcorn

### Baked New York Cheesecake

Blueberry, Elderflower and Sloe Gin Conserve

### Orchard Fruit Crumble

Toasted Oat and Ginger Nut Crumble, Bird's Custard (ls)

*Gluten-free option available*

### Bourbon Maple Pecan Nut Pie

Banoffee Ripple Ice Cream, Banana Jam, Candied Pecans

### The Sharer

Baked New York Cheesecake with Blueberry, Elderflower and Sloe Gin Conserve

Bourbon Maple Pecan Nut Pie

Champagne and Strawberry Ice Cream

### Isle of Purbeck Ice Creams (gf)

Dorset Clotted Cream

Banoffee Ripple

Champagne and Strawberry

A supplement applies per dish.

(v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

