



EASTER

menu

2 COURSES £29

3 COURSES £33

Cocktails

French Martini £7.00

Vodka, Chambord raspberry liqueur, pineapple juice

English Garden £7.00

Gin, elderflower, fresh mint & lemon, apple juice

Bloody Mary £7.50

Vodka, spicy tomato juice, Worcestershire sauce

Espresso Martini £7.95

Vodka, coffee liqueur, espresso coffee

Chambord Spritz £7.60

Raspberry liqueur, dry white wine, soda water

Aperol Spritz £7.50

Aperol, prosecco, soda water





Starters

Herb buttered chicken liver parfait

Apricot chutney & char grilled bread

Wild garlic & pea soup

Fresh garden peas & Ewes cheese, homemade bread

Dorset burrata & asparagus

Marinated Isle of Wight tomato, sorrel & tomato essence

Prawn cake

Cucumber, spring onion & yuzu salad

Mains

Smoked roast sirloin

Duck fat potatoes, baby carrots & courgette, creamed hispi cabbage,
roasted baby onions

Roasted Devon lamb leg

Duck fat potatoes, baby carrots & courgette, creamed hispi cabbage,
roasted baby onions

Pan roasted salmon

Herb risotto, sea herbs & pea dressing

Truffle, pea & mushroom tartlet

Roasted Dorset mushrooms, black garlic puree & wild garlic pesto

Desserts

Rhubarb & custard parfait

Vanilla meringue, mini eggs & strawberries

The Ship's Easter Egg

Chocolate mousse & raspberry

Hot Cross pudding

Vanilla ice cream & Dorset apple syrup

West Country cheese plate

Quince jelly & biscuits

