



STARTERS

THAI-STYLE FISH CAKES

Fish, Coriander, Ginger & a hint of Chilli,
mixed leaves, sweet Chilli sauce 7.35

STILTON MUSHROOMS

In a cream sauce on a wedge of garlic toast,
sprinkled with crumbed Stilton 7.25

P.O.S.H PRAWN COCKTAIL

Port Out Starboard Home, Prawns, Mango
in a mild curry sauce, salad garnish 7.35

COUNTRY ROASTED VEGETABLE SOUP

Touch of Basil Pesto, sprinkled with
toasted pumpkin seeds 5.95

SCOTTISH SMOKED SALMON

All the trimmings, onion, capers,
quarter boiled hens egg and lemon 8.95

GOAT'S CHEESE & BEETROOT CARPACCIO

With dressed mixed leaves 6.50

HOME-MADE SMOKED MACKEREL PATE

Pinney's of Orford Smoked Mackerel,
dressed mixed leaves 6.95

GRILLED TANDOORI CHICKEN TENDERS

Tandoori marinated chicken,
mango mayo, salad garnish 6.75



Menu is subject to change, depending upon
availability and quality of ingredients
If you require information about any ingredients or allergens
in our dishes, please ask a member of our team.
Service charge of 10% will be added to the bill.



GLUTEN
FREE
OPTIONS
AVAILABLE





MAINS

TODAY'S FILLET OF FRESH FISH

Today's fillet, oven-roasted served with a Pesto cream sauce,
drizzled with herb oil 15.25

SLOW-ROASTED LAMB SHANK

Rubbed with origanum, garlic & rosemary
roasted for 4 hours, gravy 16.95

DURBAN BUTTER CHICKEN CURRY

Authentic "Bunny Chow" – half a loaf scooped out, filled with curry.
Plated - Mild off the bone, fragrant rice, accompanied with sambals 14.75

GRANNY'S PORK SAUSAGE MEAT PIE

Steaming hot individual pie and gravy 11.95

HONEY BAKED HAM

Suffolk ham, served hot, gravy 9.95

PORK & CHORIZO CASSEROLE

Tender pork, chunks of Chorizo in a rich tomato sauce 11.75

ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce 11.25

INDIVIDUAL BEEF WELLINGTON

Fillet of beef topped with mushroom, pate, encased in puff pastry 29.95

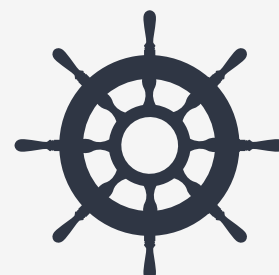
FILLET OF FRESH SALMON OVEN BAKED

Crusted with citrus herbs and crushed black pepper 15.75



MAIN COURSES SERVED
WITH FRESH SEASONAL VEGETABLES
AND GARLIC BUTTERED BABY POTATOES

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PUDDINGS

HIGH HOUSE FARM LOGANBERRY AND APPLE CRUMBLE

Made on board to order,
choose from cream or custard 7.25

SALTED CARAMEL CHEESECAKE

Creamy cheesecake, topped with salted caramel, served with cream 7

MALVA PUDDING

Cape Malay pudding, soft sponge, steeped in syrup with custard 7

WHITE CHOCOLATE & AMARULA BREAD AND BUTTER PUDDING

Banana, Sultanas, served with a dollop of vanilla ice cream 7.95

TRIPLE CHOCOLATE BROWNIE

Home-made white, dark & milk chocolate, accompanied with ice cream 7

CHEESES

ENGLISH HANDMADE STILTON 7.25

SOFT CREAMY GOATS CHEESE 7.25

TAW VALLEY EXTRA MATURE CHEDDAR 7.25

CHEESE SELECTION

Can't make your mind up
taste the Stilton, Creamy Goats & Mature Cheddar
Biscuits, cream cheese stuffed peppadew, pickled onions 8.95

FOR EVERY CHEESE....
THERE IS A PERFECT PORT TO MATCH

GLASS 3.50

SCHOONER 4.75



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FINALS

POT OF TEA

Ceylon, Rooibos (Red Bush), Earl Grey, ect 2.35

CAFETIERE FILTER COFFEE

Medium Roast 2.35

HOT CHOCOLATE

Sprinkling of mini marshmallows 2.75

LIQUEUR COFFEES 5.50

English Coffee - Gin
Irish Coffee - Irish Whiskey
Highland Coffee – Scotch Whiskey
French Coffee – Grand Marnier
Italian Classico - Amaretto
Russian Coffee - Vodka
Shin Shin Coffee - Rum
Tia Maria Coffee
Baileys Coffee
Brandy Coffee

SPICED HOT CIDER

Apple cider, nutmeg, cloves 5.50

WARMED IRISH CREAM

Original Irish Cream Liqueur, served warm 5.50

MULLED WINE

Warming celebration of traditional festive spices
and tastes like Christmas in a glass 5.50

HOT TODDY

Whisky, honey, hot water 5.50

WHISKY MAC

Whisky, Green Ginger Wine, hot water 5.50





"HOT" DRINKS
TO WARM YOU UP
ON A COLD DAY

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