

# STARTERS



Gluten Free Options  
Available

## THAI-STYLE FISH CAKES

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

## STILTON MUSHROOMS

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

## GRILLED TANDOORI CHICKEN TENDERS

Tandoori marinated chicken,  
mango mayo, salad garnish 6.75

## GOAT'S CHEESE & BEETROOT CARPACCIO

With dressed mixed leaves 6.50

## SCOTTISH SMOKED SALMON

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

## COUNTRY ROASTED VEGETABLE SOUP

Touch of Basil Pesto, sprinkled with toasted  
pumpkin seeds 5.95

## P.O.S.H PRAWN COCKTAIL

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

## SMOKED SALMON & MACKEREL PATE

Pinney's of Orford smoked Mackerel,  
Scottish smoked Salmon  
dressed mixed leaves 7.95

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.



# MAINS



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## TODAY'S FILLET OF FRESH FISH

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

## STEAK, VENISON & MUSHROOM PIE

Steaming hot individual pie,  
tender meat chunks and mom's pastry top 13.95

## LAMB & ROSEMARY ENVELOPES

Lamb leg steak, cranberry sauce,  
encased in puff pastry 16.95

## BAKED CURRIED CHICKEN BREAST

Mild curry marinade 12.25

## ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce 11.25

## HONEY BAKED HAM

Suffolk ham, served hot, gravy 9.95

## ROASTED NORFOLK TURKEY BREAST & HONEY BAKED HAM

Chipolatas, sausage meat stuffing,  
gravy jug, cranberry sauce 13.95

## CHRISTMAS PIE

Layer of pork meat, followed by a layer of chicken breast,  
diced Apricots & Cranberry and gravy 12.75

## 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



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## HIGH HOUSE FARM LOGANBERRY AND APPLE CRUMBLE

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

## TRIPLE CHOCOLATE BROWNIE

White, dark & milk chocolate, served with cream 7

## SALTED CARAMEL CHEESECAKE

Creamy cheesecake topped with salted caramel, served with cream 7

## HOME-MADE CHRISTMAS PUDDING

Brandy sauce with a dollop of brandy butter 7

## MALVA PUDDING

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

# CHEESES

ENGLISH HANDMADE STILTON 7.25

SOFT CREAMY GOATS CHEESE 7.25

TAW VALLEY EXTRA MATURE CHEDDAR 7.25

## CHEESE PLATE SELECTION

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

## CHEESE AND PORT IS A FINE TRADITION AT CHRISTMAS

SMALL 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



# FOR MOST OF US, IT'S ONE OF THE MOST IMPORTANT ELEMENTS OF THE SEASON - FESTIVE FIZZ!



PROSECCO  
Small 6.10  
Bottle 24.95

CHAMPAGNE 42.95

PROSECCO ROSE 26.45

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



WARMED IRISH CREAM 5.50  
Original Irish Cream Liqueur, served warm

SPICED HOT CIDER 5.50  
Apple cider, nutmeg, cloves

MULLED WINE 5.50  
Warmed spicy, orange, cinnamon, fruity,  
warming cardamom, nutmeg

HOT TODDY 5.50  
Whisky, honey, hot water

WHISKY MAC 5.50  
Whisky, Green Ginger Wine, hot water

