

UPPER DECK

BRITISH BAR & KITCHEN

SET MENU

STARTERS

Smoked Mackerel Mousse, Heritage Beets, Fresh Horseradish, Toast

Aubergine 'Caviar', Plum Tomato, Black Olive Tapenade, Flatbread (V)

Ham Hock Terrine, Cumberland Sauce, Toast

MAINS

Free Range Chicken Breast, Basmati Rice, Sweet Peppers, Chicken Jus

Chargrilled Halloumi, Field Mushrooms, Roast Vine Tomatoes, Brioche Crust (V)

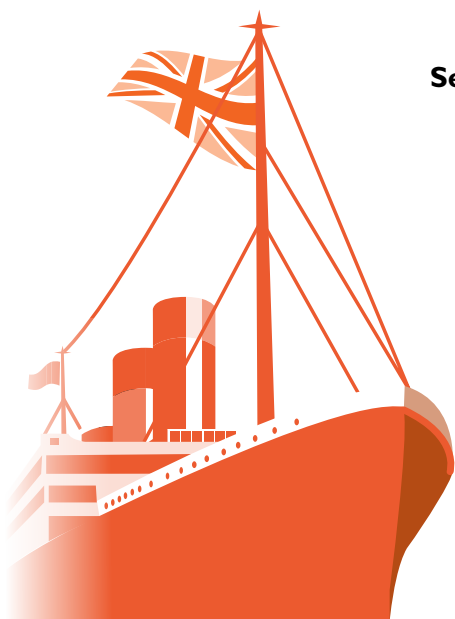
Smoked Undyed Haddock Fishcake, Leaf Spinach, Spiced Saffron Sauce

SWEETS

Warm Baked Chocolate Torte, Raspberry Sauce

Apple Fritters, Butterscotch Sauce

Selection of Ice Creams and Sorbets



GOOD TO KNOW

For vegetarian options and allergy information, please ask a member of our team.
A discretionary 12.5% service charge will be added to your bill.
All prices inclusive of VAT.
Visit hispaniola.co.uk for events and offers.

DID YOU KNOW THAT THE R.S. IN R.S. HISPANIOLA STANDS FOR RESTAURANT SHIP?

Our ship has been a Thames landmark since 1973. Originally called the MV Maid of Ashton she was refitted in 2002 by new owners City Cruises and has three internal decks and two sundecks. Housing a restaurant, she is available for hire in part or full. R.S. Hispaniola is also licensed to hold marriages.