

Friday & Saturday 6pm - 9pm

# GRAZING BOARDS

Charcuterie Board cured meats, pork pie, scotch egg, bread, olives, sundried tomatoes, chutney	Single   Sharer 9.95   17.00
Three Cheese Board (v) Selection from 4 cheeses, grapes, celery, apple, chutney, crackers, bread, olives Extra charge for all 4 cheeses	9.95   17.00
Cheese & Meat Board Charcuterie & 3 cheeses, celery, grapes, crackers	15.00   28.00
Lincs Board Plum bread, Lincolnshire poacher, haslet, chine, Lincolnshire sausages in spicy marinade, served with Pin Gin & Tonic for a £3 supplement per person	9.95   17.00

# SMALL PLATES

### Meat & Fish

- Chicken Wings, choice of either spicy or sticky sauce Gfr
- Rack of BBQ Ribs
- Sliced Lincs Sausage in spicy marinade
- Italian Meatballs in spicy tomato sauce topped with parmesan <sup>GF</sup>
- Chorizo in red wine & honey GF
- Pork Belly Bites with sticky sauce
- Chicken Skewers with a garlic & truffle drizzle GF
- Pulled Pork Bao Bun
- Calamari & garlic dip
- Steak Strips with peppercorn sauce GF

# Breads & Cheeses

- Camembert with focaccia v
- Bread, olive oil & balsamic v
- Bruschetta with garlic, tomato, olives, onions and balsamic v
- Garlic Bread v
- Crunchy Mac & Cheese Bites, smoked bacon & chive with truffle mayo

### Vegetarian

- Hummus with toasted flatbread Ve, Gfr
- Falafel ve
- Cauliflower Tandori with butter curry sauce & pickled red onion Ve
- Creamy Garlic Mushrooms with toasted sourdough for dipping v, Gfr
- Mixed Olives, lemon, sun-dried toms & oregano Ve, Gfr
- Zucchini Ve, Gfr
- Jalapeno Poppers v
- Red Pepper Arancini v
- Patatas Bravas, tom sauce & aioli V, Gfr
- Fries, choice of either Plain, Garlic & Parmesan, or Salt
   & Chilli v
- Mini Caesar Salad v, GF
  - o add chicken £2 supplement

£6.50 each or mix & match 3 for £15

### DESSERTS

Salted Caramel & Rocky Road Brownie v served with honeycomb ice-cream and biscoff sauce	6.50	Choco Bliss Sundae v two scoops of chocolate ice-cream, chocolate sauce,	6.95
Eton Mess v meringue, summer fruits, cream, ice-cream	6.75	brownie bites, topped with cream	
Fruitti Di Bosci v pastry case filled with patisserie cream, topped with a layer of sponge, forest fruits & powdered sugar. served with pouring cream or ice-cream	6.50	Honey Crunch Sundae V, Gf neycomb ice-cream, salted caramel vanilla ice-cream, fudge pieces, toffee sauce, topped with cream	6.95
Raspberry Frangipane ve, Gf served with gin & lemon sorbet	6.50	Gin Lovers Sorbet Sundae ve, Gf gin & lemon sorbet, fresh raspberries, fruit coulis	6.95



Friday & Saturday 6pm - 10pm

### HOT DRINKS

Espresso	2.50	Iced Coffee	3.10
Americano	2.95	<b>Hot Chocolate</b>	3.50
Latte	3.30	<b>White Hot Chocolate</b>	3.50
Flat White	3.30	Chai Latte	3.40
Cappuccino	3.30	Flavoured Syrup	0.55
Mocha	3.60	Oat Milk / Soya Milk	0.50

Pot of Twinings English Breakfast Tea/ Decaf Tea 2.60

• camomile

• green tea

**Twinings Herbal Teas** 2.80

• earl grey • peppermint raspberry & cranberry ADD SYRUPS

**0.55** Caramel Hazelnut Mint Vanilla Pumpkin Spice Gingerbread

## SOFT DRINKS

J20 3.50

- apple and mango
- orange and passionfruit · apple and raspberry

Cordial 0.60/1.00

- blackcurrant
- orange
- lime
- elderflower

1.75/3.35 Coca Cola Zero 1.66/3.15 **Diet Coca Cola** 1.70/3.20 Lemonade 3.50 Coca-Cola (bottled)

3.30 **Appletiser** Fruit Shoot Blackcurrant 2.45 WATER

Mineral Water 330ml/750ml 2.70/4.25

• sparkling • still

**JUICES** 

Fresh Orange Juice 2.40 Fresh Apple Juice 2.40 Tomato Juice 200ml bottle 2.50 **TONICS** 

Classic London Tonic 2.50 Slim Line London Tonic 2.50 Mediterranean Tonic **Ginger Beer** 2.50

# BEER & CIDER

# DRAUGHT

Madri (4.6%) 5.10 Hopical Storm (4.0%) 5.95 Aspalls (4.5%) 4.90

**BOTTLE** 

Budweiser (4.5%) 330ml 4.35 Corona (4.6%) 330ml 4.50 Black Sheep (4.4%) 500ml Bitburger (0.0%) 330ml 3.20 Rekorderlig (5.0%) 500ml 4.95 • strawberry and lime

wild berry

# COCKTAILS

### Espresso Martini 6.95

after a pick-me-up? try espresso coffee shaken with smirnoff vanilla vodka with sweet vanilla and rich coffee notes

### **Strawberry Daiguiri 6.95**

a delicious mix of strawberries, captain morgan white rum and lime - it's likely to be a popular choice amongst your shipmates

Pornstar Martini 6.95 In a mouth watering combination of passion fruit, guava, pineapple and lime, balanced with smooth notes of french vanilla and marshmallow. served with a delightful frothy top.



Aperol Spritz 7.25

aperol spritz, the iconic orange drink. its unmistakable orange and fresh bittersweet taste light up your toasts and add extra joy to the moment.

### Mimosa 5.50

a simple classic of fizz and fresh orange

### Kir Royale 6.95

another classic of fizz topped with cassis

### Mojito 7.50

keep it simple with the classic mojito, combining white rum, lime and mint

### Bloody Mary 7.50 ■

a cocktail for the brave, vodka, spices, lemon and of course tomato juice

### Long Island Iced Tea 7.75

one for the late afternoon, vodka, gin, rum, tequila, triple sec, and lemon juice topped with cola

50ml 3.50

# **MOCKTAILS**

### Pink Lemonade 4.55

elderflower syrup, lime juice, strawberry puree, topped with lemonade and crushed ice

### Cucumber Cooler 4.55

cucumber, mint, elderflower syrup, lime and soda water served with plenty of ice!









# NIGHT CAPS

**Royal Tokaji 5 Puttonyos** 

100ml 10.95 49.95 Hungary (11.5%)

the nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift

# **Pedro Ximénez Sherry**

Spain (16.5%)

on the nose rich aromas of fruits such as raisins, figs and dates accompanied by honey, syrup and fruit preserve. On the palate velvety and smooth with good acidity which alleviates the sweetness

### **Taylors LBV Port**

50ml 3.45

Portugal (20%) The elegant and stylish nose combines fresh, intense blackcurrant and cherry aromas with subtle notes of liquorice and spice. On the palate the black fruit flavour is supported by firm but well integrated

Limoncello

50ml 3.90

Suffolk (28%)