

Summer Set Menu

3 Course Set Menu £28.00

STARTERS

Smoked Mackerel Mousse, marinated beetroot, beetroot crisps, beetroot mousse

Warm Wood Pigeon Salad, balsamic berries, celery cress, croutons

Heritage Tomato Carpaccio, pesto, balsamic, rocket, Gazpacho shot, Crostini

MAINS

Chicken Breast, sweet potato rosti, asparagus, mushroom and Calvados sauce

Seared Sea Trout, garden peas, asparagus, new potato, sliced baby gem,
lemon and butter sauce.

Asparagus Risotto, parmesan

DESSERTS

Blueberry, Apple & Pistachio Crumble, custard

Chocolate Tart, vanilla Chantilly cream

Selection of Homemade Ice Creams & Sorbets

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES

We cannot guarantee the absence of allergens in our dishes
due to the range of produce made in our kitchen.

All food is freshly prepared daily on board the Hispaniola
in an environment that contains nuts.
A discretionary 10% service charge will be added to your bill.
All prices inclusive of VAT.

