



SUMMER MENU

STARTERS

Soup of the Day, artisan bread £6.00

Smoked Mackerel Mousse, marinated beetroot, beetroot crisps, beetroot mousse £7.50

Pan Fried Foie Gras, rhubarb coulis, poached rhubarb, gingerbread £11.50

Buffalo Mozzarella, cherry tomato Bruschetta, rocket, parmesan, olive oil and balsamic dressing £8.00

Heritage Tomato Carpaccio, pesto, balsamic, rocket, gazpacho 'shot', crostini £7.00

Lobster Tian, mango, avocado, lime dressing £9.50

Warm Wood Pigeon Salad, balsamic berries, celery cress, croutons £8.00

MAIN COURSES

Duck Breast, bok choy, egg noodle, julienne of carrot, sugar snap peas, Chinese leaves and Asian broth £16.50

Ribeye steak, triple cooked chips, salad and peppercorn sauce £23.00

Chicken Breast, sweet potato rosti, asparagus, mushroom and Calvados sauce £16.50

Fillet of Seabass, piperade, fingerling potatoes £14.00

Lobster Thermidor, triple cooked chips, mixed salad £16.50 half, £31.00 whole

Seared Sea Trout, garden peas, asparagus, new potato, sliced baby gem, lemon and butter sauce £17.50

Tortellini, (filling subject to change, please ask our staff) rocket salad £12.00

Asparagus Risotto, parmesan £13.50

SIDES: Sugar Snap peas, Baby Zucchini, Spinach (£4.00 each side)

DESSERTS

Chocolate Tart, vanilla Chantilly cream £6.00

Blueberry, Apple & Pistachio Crumble, Ice cream £6.00

British Cheeseboard, selection of cheeses, oatcakes, red onion marmalade £8.00

Lemon Tart, Rhubarb coulis £6.00

Selection of Homemade Ice Creams & Sorbets £6.00

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

R.S.
HISPANIOLA

