



£59 PER COUPLE

AMUSE BOUCHE



TO START

Miso Torched Mackerel, Soused Cabbage, Orange Yuzu (DF)

Pea and Shredded Ham Hock Soup (GF; *Vegetarian/vegan available upon request*)

Wood Pigeon, Globe Artichoke, Caramelised Shallot

Roasted Golden Beetroot, Golden Raisin, Burnt Pickles, Raspberry (VG)

Crispy Wontons, Coconut, Satay, Fermented Bok Choy
(*Contains shrimp. Vegetarian/vegan available upon request*)



MAINS

Hake, Ratte Potato, Asparagus, Hazelnut, Mussel Sauce (GF)

Guinea Fowl Breast, Stuffed Confit Leg, White Bean, Wild Mushrooms (GF)

Lamb Rump, Chimichurri, Peas, Courgette

Chalk Stream Trout, Spiced Sweet Potato, Roasted Mango, Salsa (GF)

Burrata, Heritage Tomatoes, Basil Gnocchi, Pumpkin Seed Pesto (V)



DESSERTS

Chocolate Sharing Dessert

TO FINISH

Chocolate Strawberries and Coffee

THE SMALL PRINT.....(V) Denotes vegetarian (VG) Denotes Vegan (GF) Denotes Gluten Free (DF) Denotes Dairy Free. Some menu items may contain nuts, seeds and/or other allergens. We take every care & attention to identify Allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% Allergen free due to the risk of cross contamination of trace allergens during cooking & preparation processes. If you would like further information on allergens contained within our menu items, please speak to a member of staff who will be able to assist you.

Please note a Discretionary 10% Service Charge is added on all items ordered. All prices include VAT at the current rate.

NOUN: **Wardroom(s)** (plural noun) a commissioned officers' mess on board a warship



Please be advised that this menu is a sample menu and is subject to change and may not be the menu available to you on the night.