



CAPTAIN'S DINNER

THURSDAY 2nd JULY 2026

Starters

Salmon & Crab Cake

Napa slaw, basil and parmesan mayonnaise

Ham Croquettes

Celeriac remoulade and romesco sauce

Baked Mushrooms in Red Wine

Served with crusty bread

Main Course

Pan Fried Hake

Pak choi, prawn Thai curry with jasmine sticky rice

Slow Braised Beef Cheek

Creamy pressed potatoes, tender stem broccoli with a chorizo red wine jus

Spinach & Ricotta Tortellini

In a rich tomato sauce with parmesan cheese

Dessert

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Honeycomb & Salted Caramel Cheesecake

Strawberry compote & vanilla ice cream