



UPPER DECK

BRITISH BAR & KITCHEN

London Restaurant Festival Menu

Starters

Gspacho & Garlic Croutons (V)

Grilled Sardines with Spring Salad & Alioli

Salad "Tricolour" (Tomatoes, Avocado & Mozzarella), Basil Dressing (V)

Mains

Poached Cold Salmon & Potato Salad

Panfry Pork Steak, Pilaf Rice & Calvados

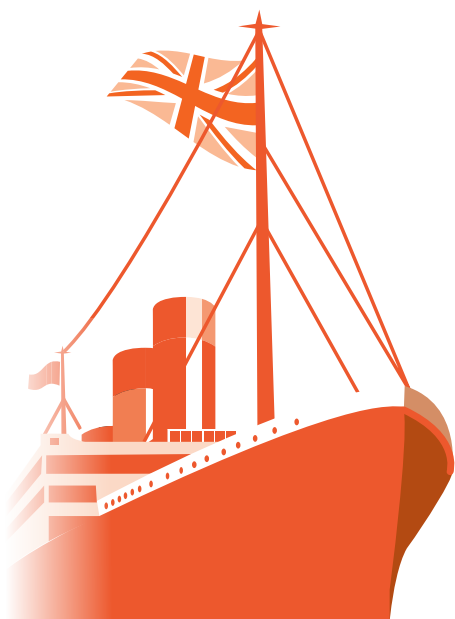
Goat's Cheese, Beetroot & Salad, Cucumber Sorbet & Honey Dressing (V)

Desserts

Lemon Panna Cotta & Berries Coulis (V)

Selection of Cheese & Biscuits (V)

Ice Creams or Sorbets (V)



Good to Know

For vegetarian options and allergy information, please ask a member of our team.
A discretionary 12.5% service charge will be added to your bill.
All prices inclusive of VAT.
Visit hispaniola.co.uk for events and offers.

Did you know that the R.S. in R.S. Hispaniola stands for Restaurant Ship

Our ship has been a Thames landmark since 1973. Originally called the MV Maid of Ashton she was refitted in 2002 by new owners City Cruises and has 3 internal decks, and 2 sundecks.
Housing a restaurant she is available for hire in part or full.
R.S. Hispaniola is also licensed to hold marriages.

