



UPPER DECK

BRITISH BAR & KITCHEN

LONDON FESTIVAL MENU

STARTERS

Grilled English Asparagus, Deep Fried Poached Egg, Asparagus Salad, Chive Dressing (v)

Lamb Sweetbreads, Celeriac & Grain Mustard, Gribiche Sauce

Cornish Crab Cakes, Courgette Ribbons, Saffron & Red Onion Mayonnaise

MAINS

Warm Globe Artichoke Heart, Wild Mushrooms, Baby Spinach, Jersey Royals, Tomato Compote (v)

Gloucester Old Spot Pork Belly, Bubble & Squeak, Vegetable Crisps, Watercress & Red Wine Sauce

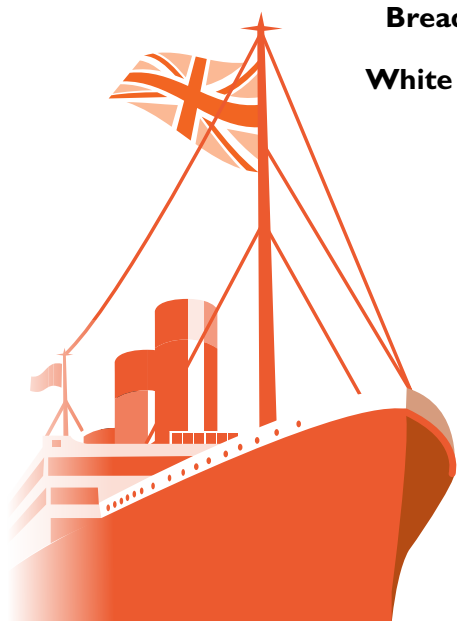
Fisherman's Pie (Salmon, Haddock, King Prawns, Leeks, Peas), Buttered Baby Spinach

SWEETS

Lemon Posset with Strawberries

Bread & Butter Pudding, Vanilla Custard Sauce

White chocolate Torte, Clotted Cream Ice Cream



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 three internal decks and two sundecks. Housing a restaurant, she is available for hire in part or full. R.S. Hispaniola is also licensed to hold marriages.

