

# UPPER DECK

RESTAURANT & BAR

## SET MENU

### STARTERS

**Wild Mushrooms**, Kale, shallots, Oxford Blue & toasted ciabatta.

**Ham Hock Terrine**, leeks, spring onions, crispy garlic sour dough.

**Gin & Tonic Cured Scottish Salmon**, pickled & charred cucumber, cream cheese & dill.

### MAINS

**Roasted Cod**, London Pride, capers, tomatoes, charred broccoli.

**Braised Gloucester Old Spot Pork Belly**, black pudding, creamed potatoes, port sauce.

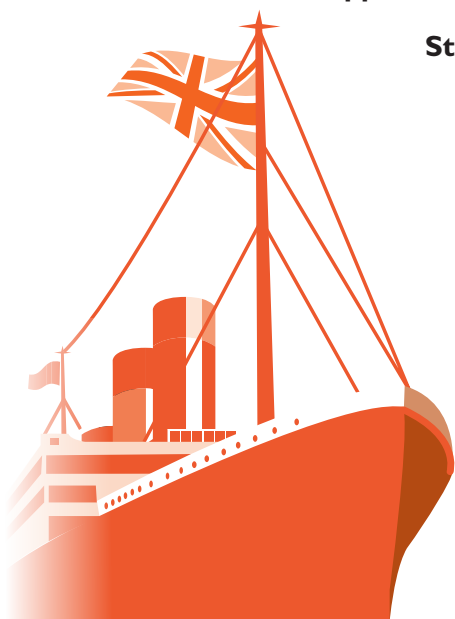
**Butternut Squash**, pickled & poached baby vegetables, herb crust, Wensleydale.

### SWEETS

**Lemon Posset**, raspberry jelly, custard shortbread.

**Apple, Cranberry & Chestnut Crumble**, vanilla custard.

**Sticky Toffee Pudding**, vanilla 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](http://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.