

UPPER DECK

BRITISH BAR & KITCHEN

SET MENU

STARTERS

Chilled Summer Soup, Honey & Crème Fraîche, Sourdough Croutons (V)

Quinoa, Sussex "Feta" & Orange Salad, Roast Almonds, Citrus Zing Dressing (V)

Chicken Liver & Brandy Parfait, Red Onion Marmalade, Sourdough Toast

MAINS

Seared Scottish Salmon "Niçoise", French Beans, Tomato, Potato, Egg, Garlic Dressing

Grilled Vegetables Skewers

Courgette, Aubergine, Pepper, Sweetcorn, Minted Couscous & Tomato Sauce (V)

Seared Free Range Chicken Breast, Warm Garden Vegetable Salad & Crispy Bacon

SWEETS

Eton Mess

Apple & Cinnamon Cake, Vanilla Ice Cream

Selection of Ice Creams or Sorbets



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.