

# UPPER DECK

BRITISH BAR & KITCHEN

## SET MENU

### STARTERS

**Smoked Mackerel Mousse**, Heritage Beets, Fresh Horseradish, Toast

**Aubergine 'Caviar'**, Plum Tomato, Black Olive Tapenade, Flatbread (V)

**Ham Hock Terrine**, Cumberland Sauce, Toast

### MAINS

**Free Range Chicken Breast**, Basmati Rice, Sweet Peppers, Chicken Jus

**Chargrilled Halloumi, Field Mushrooms**, Roast Vine Tomatoes, Brioche Crust (V)

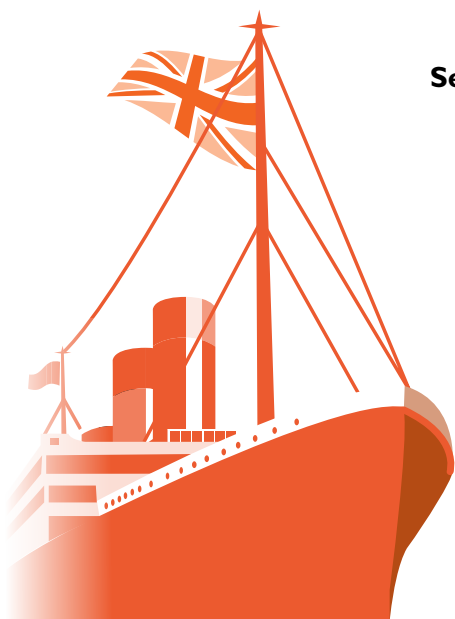
**Smoked Undyed Haddock Fishcake**, Leaf Spinach, Spiced Saffron Sauce

### SWEETS

**Warm Baked Chocolate Torte**, Raspberry Sauce

**Apple Fritters**, Butterscotch Sauce

**Selection of Ice Creams and 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](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 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.