

UPPER DECK

BRITISH BAR & KITCHEN

NIBBLES

Paul Rhodes bread, farmhouse butter or rapeseed oil & vinegar £2.50

Selection of house roasted nuts £2.50

Pork crackling with Apple Sauce £2.50

STARTERS

Home Smoked Chicken

piccalilli, hazelnuts, watercress £8.00

Cheltenham Beetroot

Capricorn goats cheese, winter lettuce £7.00

Black Welsh Mutton Broth

Paul Rhodes sour dough £8.00

Smoked Haddock Kedgeree

slow cooked egg, curried rice £8.00

Ham Hock Terrine

leeks, spring onions, crispy garlic, toast £7.00

Gin & Tonic Cured Scottish Salmon

pickled & charred cucumber, dill £8.00

Wild Mushrooms

kale, shallots, Oxford Blue, toast £7.00

Dublin Bay Prawns

cucumber, sorrel, lemon emulsion, mustard yoghurt,
sour dough £12.00

MAINS

Welsh Lamb Shank Shepherd's Pie

glazed potatoes, braised baby vegetables £18.00

Seared Grass Fed Calves Liver

parsley potatoes, onion & thyme gravy £16.00

Roasted Gurnard Fillet

London Pride, capers, tomatoes, charred broccoli £16.50

Braised Gloucester Old Spot Pork Belly

black pudding, creamed potatoes, port sauce £19.50

Warm Artichoke Heart Salad

carrot ribbons, pickled shallots, grilled baby beets, rocket,
soft herb dressing £14.50

Pan Seared Stone Bass

Dublin Bay prawns, cockles, razor clams, shellfish sauce £19.00

Butternut Squash

pickled & poached baby vegetables, herb crust, Wensleydale £14.50

Aberdeen Angus Sirloin Steak

roasted Heirloom tomatoes, thick chips £25.00

Haddock

either; battered with chips & mushy peas £13.50
or; grilled with herbed Charlotte potatoes, stir-fry vegetables £13.50

**Great British dishes,
great British produce**



GOOD TO KNOW

For 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.

SIDE ORDERS

**Selection of market vegetables, chunky chips, house salad,
braised spiced red cabbage, herbed Charlotte potatoes**

All £3.50

PUDS

Lemon Posset raspberry jelly, custard shortbread £6.50

Ice Creams & Sorbets £6.50

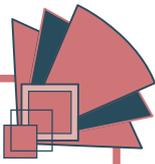
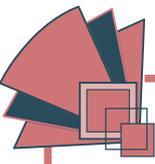
Cherry Bakewell Tart whipped Cream £7.00

Selection of British Cheeses onion jam £8.00

Apple, Cranberry & Chestnut Crumble vanilla custard £6.50

Chocolate 'Jaffa' victoria sponge disk, chocolate mousse,
orange gel, chocolate sauce £6.50

Sticky Toffee Pudding vanilla ice cream £6.50



Deck Menu

British Charcuterie,

homemade pickles. £11.00

Roast Peppers, Baby Artichokes,

Olives, Hummus. £11.00

Whole Baked Mini Tunworth Cheese. £11.00

Whitebait, tartare dip. £7.00

Rib Eye Steak Sandwich with skinny fries. £13.50

Grilled Spiced Chicken Breast Sandwich

with skinny fries. £12.50

British Caught Haddock and chips. £13.50

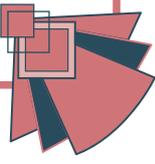
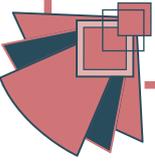
Hispaniola Roasted Nuts. £3.50

Provencal Olives. £3.50

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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.

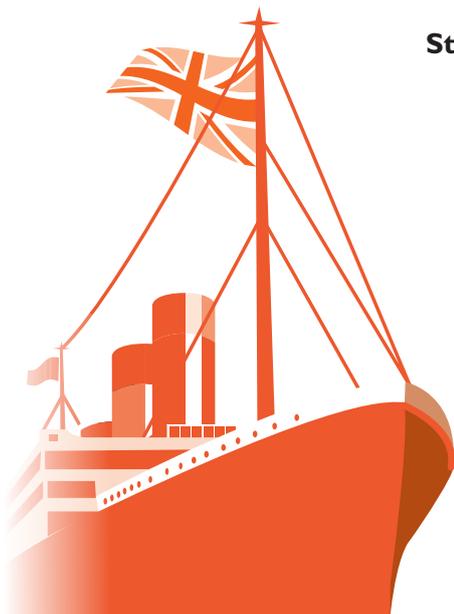
Butternut Squash, pickled & poached baby vegetables, herb crust, Wensleydale.

SWEETS

Lemon Posset, raspberry jelly, custard shortbread.

Apple, Cranberry & Chestnut Crumble, vanilla custard.

Sticky Toffee Pudding, vanilla ice cream.



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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.

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.