

November 28th

Supper Club

Starter

Smoked beetroot salad, goats curd, apple, pickled baby beetroot, shallot dressing (v, gf)

Pan seared pigeon breast vol au vent, wild mushroom, pearl barley, blackberry jus

Mains

Pistachio crusted venison, parmentier potatoes, butternut squash puree, cherry jus Sea bass, scallops, pomme purée, white wine cream sauce, dill oil (gf) Ricotta gnocchi, truffle crumb, pesto and sage butter (v)

Dessert

Caramelised pear tart tatin, vanilla ice cream (v)

Rum poached pear, spiced syrup, coconut ice cream (v, gf)

Boozy dark chocolate fruit and nut parfait, brandy snap and raspberry sauce (v)

3 courses £28pp, add wine pairings for £12pp.

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask. The Steam Packet - www.steampacketpub.co.uk - 02039 948 140