

## STARTERS

- Artisan bread board, seaweed butter 6.5  
 Pickled mackerel, charred cucumber, dill, fennel, buttermilk 8  
 Caramelized cauliflower soup, cob nuts, sourdough (v) 5.5  
 Heritage beetroot salad, buffalo mozzarella 8.5  
 Ham hock terrine, English plum chutney, dry figs, sourdough 8  
 Potted king prawns, brown butter, chive, fennel 8  
 Spiced lamb croquettes, fresh spinach and semi dried tomatoes, curried yogurt 8

## SHARERS

- Butcher's board; sausage roll, scotch egg, potted ham hock, pickled onions and radishes, apples, toasted sourdough 18.5  
 Honey and thyme roasted Somerset camembert, chargrilled bread (v) 12.5  
 Quayside board; crispy cuttlefish, smoked salmon mousse, herring rollmops, mussels and langoustines, sourdough bread; 23

## ROASTS

All served with goose-fat potatoes, double-egg Yorkshire pudding, English broccoli, orange braised Chantenay carrots

- Dry roasted Angus sirloin of beef, horseradish cream 18.5  
 Dry roasted Angus sirloin of beef, lemon and thyme roast chicken, Wick's Manor pork belly, Bramley apple sauce 20  
 Lemon and thyme roast half chicken 16  
 Cherry tomato, goats cheese, mushroom and spinach wellington, vegetarian potatoes 15  
 Wick's Manor cured pork belly, Bramley apple sauce 17

## MAINS

- Cutty Sark burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.5  
 Captain's cod, salmon and king prawn fish pie, spring onion mash top, English broccoli 16  
 Roasted chicken breast Caesar salad, bacon, slow cooked egg 13.5  
 Pan fried hake fillet, bean and chorizo stew, mussels, chervil 16.5  
 Bulgur wheat, wild rocket, roasted mushroom and onion salad, basil, lemon, hazelnuts (vegan) 12  
 Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.5  
 Pork, leek and stilton sausage, spring onion mash, gravy 12.5  
 Please speak to your server about today's skipper's catch

## SIDES

- English broccoli 4  
 Orange braised chantenay carrots 4  
 Spring onion mash 4  
 Triple cooked chips 4  
 Wild rocket and radish salad 4  
 Fries, crab mayo 5

## PUDDINGS

- Greengage and almond tart, crème fraiche ice cream 6  
 Apple and summer fruits oat crumble, vanilla ice cream 6  
 A selection of Jude's ice cream and sorbets 5  
 Sea salt and walnut brownie, raspberry sorbet 6  
 Cutty Sark cheeseboard  
 Cenarth brie, Devon blue, Lincolnshire poacher, crackers 11

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

- We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%

