

IN THE BEGINNING

HOMEMADE SOUP OF THE DAY

Bread roll
7.95 

SCOTTISH SMOKED SALMON

Shallots, capers, preserved lemon
9.95

MIXED OLIVES, CHICKPEA HUMMUS AND CHARRED FLATBREAD

7.95 

GOAT'S CHEESE SALAD

Mulled wine poached pear, gingerbread
9.95 

ROAST SCALLOP

Parsnip, apple, golden raisins
12

THE MAIN EVENT

HALF ROTISSERIE CHICKEN

Sweetcorn, pancetta, mash potato, gravy
18.95

TITANIC FISH & CHIPS

Chunky chips, mushy peas, tartare sauce
18.5

SEABASS

Squid ink risotto, tenderstem broccoli, brown shrimp
21

HOMEMADE PENNE PASTA

Creamed forest mushrooms, truffle
17.5 

PENNE PASTA ARRABIATA

Pickled chilli, scorched burrata
17.5 

TITANIC BUTCHERS BLOCK

All Steaks are British Herd, dry aged for 28 days, served with chunky chips, confit tomato and grilled mushroom

8oz FILLET STEAK

35

10oz RIBEYE STEAK

28

10oz SIRLOIN STEAK

30

16oz CENTER CUT FILLET (2 PEOPLE)

70

(Minimum wait time 30 mins)

SAUCES

THREE PEPPER AND BRANDY SAUCE

4 

BEARNAISE SAUCE

4 

BLUE CHEESE SAUCE

4 

ON THE SIDE

SKIN ON FRIES

4 

CHUNKY CHIPS

4 

SALT AND PEPPER FRIES

4 

BEER BATTERED ONION RINGS

4.5 

TITANIC HOUSE SALAD

4.5 

TENDERSTEM BROCCOLI

5 

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, ice cream
8.5 

LIVERPOOL GIN TORTE

Tonic and lemon jelly
8.5 

S'MORSE TART

Chocolate sorbet
8.5 

CHEESE BOARD

3 cheeses, chutney, celery, crackers
12.95 

DINNER
THEN DUVET



 Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.