

NIBBLES

All **V** **VE**

**GARLIC AND HERB MARINATED OLIVES** 123 kcals  
4.95

**CHICKPEA HUMMUS AND FLATBREAD** 154 kcals  
4.95

**SELECTION OF BREADS, OLIVE OIL, BALSAMIC** 555 kcals  
7.95

IN THE BEGINNING

**HOMEMADE SOUP OF THE DAY** 205 kcals  
Crusty bread roll, farm butter  
8.95 **V**

**HAM & CHICKEN TERRINE** 328 kcals  
Quail scotch egg, pickled cauliflower, spiced apple  
8.95

**BLACKSTICKS BLUE CHEESE MOUSSE** 633 kcals  
White wine poached pear, honey glazed walnuts  
10.95 **V**

**GARLIC KING PRAWN** 251 kcals  
Fire roasted red pepper and tomato ragu, herb crostini  
11.95

**SMOKED SALMON & MACKEREL RILLETTE** 340 kcals  
Apple, dill crème fraîche, caper berries, lemon dressed salad  
11.95

**CAVIAR D'AUBERGINE** 366 kcals  
Charred sourdough bread, olive and cherry tomato salsa, basil oil  
8.95 **V**

THE MAIN EVENT

**HALF ROAST CHICKEN** 1646 kcals  
Smoked garlic aioli, skin on fries, pan gravy  
19.5

**PAN SEARED DUCK BREAST** 1086 kcals  
Puy lentil ragu, tender stem broccoli, port jus  
23.5

**ROAST COD LOIN** 591 kcals  
Shellfish miso broth, braised pak choi, egg noodles  
23.5

**CHARRED PORK FILLET** 1614 kcals  
Celeriac fondant, wild mushroom and bean fricassee, apple puree, crispy parma ham  
19.5

**GRILLED RUMP OF LAMB** 1733 kcals  
Confit root vegetables, parsnip mash, burnt shallot puree  
23.5

**BETROOT AND GOATS CHEESE RISOTTO** 1086 kcals  
Italian hard cheese, toasted pine nuts, beetroot crisps  
19 **V**

**BEER BATTERED FISH & CHIPS** 2225 kcals  
Homemade tartare sauce, triple cooked chips, mushy peas  
18.5

**8oz TITANIC STEAK BURGER** 1155 kcals  
Swiss cheese, gem lettuce, burger sauce, toasted brioche  
16.95

PASTA SELECTION

All pasta are homemade

**PENNE ALLA NORMA** 926 kcals  
Charred aubergine penne, ricotta cheese, basil  
17.95 **V**

**SLOW COOKED LAMB FUSILLI** 1113 kcals  
Tomato and rosemary ragu, pecorino cheese  
19.5

**SWEET CHILLI PRAWN LINGUINE** 1158 kcals  
Fresh coriander, fennel pollen  
19.5

PLANT BASED AND MEAT FREE SELECTION

All **V** **VE**

**VEGAN CHICKEN BREAST** 412 kcals  
Sauteed potato, beetroot and pancetta, tender stem broccoli  
19

**PENNE PASTA** 1033 kcals  
Spicy meatballs, tomato ragu, pickled chilli, basil crisps  
19.5

**CHAR GRILLED BEEF BURGER** 683 kcals  
Cheese, gem lettuce, toasted brioche  
17.95

**SAUSAGE & MASH** 976 kcals  
Onion gravy, grain mustard mash, crispy onions  
19.5

**GRILLED KOFTA KEBAB** 928 kcals  
Charred aubergine, mixed olives, chickpea hummus, toasted flatbread, minted yoghurt  
21

TITANIC BUTCHERS BLOCK

All Steaks are British Herd, dry aged for 28 days, served with red onion jam, confit tomato, skin on fries

**8oz RIBEYE STEAK** 981 kcals  
32.5

**8oz SIRLOIN STEAK** 951 kcals  
34

**10oz SIRLOIN ON THE BONE** 1086 kcals  
38

**TOMAHAWK STEAK** 3323 kcals  
85

For 2 people. Minimum wait time 30 mins

SAUCES

All 4.5 **V**

**THREE PEPPER AND BRANDY SAUCE** 375 kcals

**RED WINE JUS** 94 kcals

**BLUE CHEESE SAUCE** 712 kcals **V**

**GARLIC BUTTER** 274 kcals **V**

ON THE SIDE

All 5 **V**

**TRIPLE COOKED CHIPS** 306 kcals

**SKIN ON FRIES** 277 kcals

**TITANIC GARDEN SALAD** 93 kcals **VE**

**BEER BATTERED ONION RINGS** 393 kcals

**TENDER STEM BROCCOLI** 121 kcals

**BUTTERED GREEN BEANS** 213 kcals

**PARSNIP MASH** 916 kcals

DINNER THEN DUVET



**VE** Dishes suitable for Vegan

**V** Dishes suitable for Vegetarian

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. A discretionary 10% service charge will be added to your bill.

HOTEL SELECTION

WHITE WINES				RED WINES			
	Bottle	175ml	250ml		Bottle	175ml	250ml
<b>SAUVIGNON BLANC</b>	<b>26</b>	<b>6.25</b>	<b>9</b>	<b>MERLOT</b>	<b>26</b>	<b>6.5</b>	<b>9</b>
<b>AFRIKAN RIDGE</b> (South Africa)				<b>ALTITUDES RESERVA</b> (Chile)			
<b>PINOT GRIGIO</b>	<b>28</b>	<b>8</b>	<b>9.5</b>	<b>RIOJA</b>	<b>27</b>		
<b>COLLI VICENTINI</b> (Italy)				<b>MARQUES DE MORANO</b> (Spain)			
<b>GEWURZTRAMINER</b>	<b>29</b>			<b>MALBEC</b>	<b>28</b>	<b>7.5</b>	<b>9.5</b>
<b>BERGSIG ESTATE</b> (South Africa)				<b>LA BONITA</b> (Argentina)			
<b>CHARDONNAY</b>	<b>29</b>	<b>8.5</b>	<b>10.5</b>	<b>SHIRAZ</b>	<b>28</b>	<b>7.5</b>	<b>9.5</b>
<b>BERRI ESTATE</b> (Australia)				<b>EXPLORERS LIMESTONE COAST</b> (Australia)			
<b>COTE MAS BLANC SAUVIGNON</b>	<b>30</b>			<b>CABERNET SAUVIGNON</b>	<b>33</b>		
<b>VERMENLINO</b> (France)				<b>ERRAZURIZ 1870</b> (Chile)			
<b>VIOGNIER</b>	<b>33</b>			<b>PINOT NOIR</b>	<b>34</b>	<b>8.5</b>	<b>10.5</b>
<b>LA FORGE</b> (France)				<b>DOMAINE FERRANDIERE</b> (France)			
<b>RIOJA BLANCO</b>	<b>34</b>	<b>8.5</b>	<b>11.5</b>	<b>COTES DU RHONE</b>	<b>35</b>		
<b>BODEGAS UGARTE</b> (Spain)				<b>LES VIOLETTES</b> (France)			
<b>PINOT GRIGIO</b>	<b>34</b>			<b>PINOT NOIR</b>	<b>35</b>		
<b>TORRE DEI VESCOVI</b> (Italy)				<b>LA FORGE ESTATE</b> (France)			
<b>PENNY LANE SAUVIGNON BLANC</b>	<b>37</b>			<b>GARNACHA RIOJA</b>	<b>35</b>		
<b>MALBOROUGH</b> (New Zealand)				<b>VINE ROOTS OLD VINE</b> (Spain)			
<b>ALBARINO VEIGA NAUM</b> (Spain)	<b>39</b>			<b>PINOTAGE</b>	<b>37</b>		
<b>GAVI DI GAVI</b>	<b>47</b>			<b>BERGSIG</b> (South Africa)			
<b>TOLEDANA</b> (Italy)				<b>CARMENERE</b>	<b>43</b>		
<b>DOMAINES SCHLUMBERGER RIESLING</b>	<b>50</b>			<b>VALLE SECRETO</b> (Chile)			
<b>PRINCE ABBÉS</b> (France)				<b>MERELUST</b> (South Africa)	<b>55</b>		
<b>SANCERRE LES COLLINETTES</b>	<b>55</b>			<b>CHATEAU GRAND PEYROU</b>	<b>59</b>		
<b>JOESPH MELLOTT</b> (France)				<b>ST EMILION GR. CRU</b> (France)			
				<b>LAS PERDICES MALBEC</b> (Argentina)	<b>65</b>		

CAPTAINS TABLE

WHITE WINES		RED WINES	
	Bottle		Bottle
<b>LAS PERDICES MALBEC BLANC</b> (Argentina)	<b>60</b>	<b>BAROLO</b>	<b>75</b>
<b>CHABLIS PREMIER CRU</b>	<b>75</b>	<b>CASALI DEL BARONE</b> (Italy)	
<b>LES SARMENTS</b> (France)		<b>SALENTIN PRIMUS MALBEC</b>	<b>80</b>
<b>CHATEAUNEUF-DU-PAPE BLANC</b>	<b>89</b>	<b>UCO VALLEY</b> (Argentina)	
<b>BASTIDE ST DOMINIQUE</b> (France)		<b>AMARONE DELLA VALPOLICELLA</b>	<b>110</b>
		<b>BOTTEGA</b> (Italy)	

DIRECTORS SELECTION

WHITE WINES		RED WINES	
	Bottle		Bottle
<b>MEURSAULT</b>	<b>150</b>	<b>NUITS-ST-GEORGE</b>	<b>170</b>
<b>DOMAINE CHALET</b> (France)		<b>DOMAINE PERRAULT</b> (France)	
<b>MONTRACHET</b>	<b>165</b>	<b>GEVREY CHAMBERTIN</b>	<b>180</b>
<b>REMOISSENET PERE &amp; FILS</b> (France)		<b>DOMAINE PERRAULT</b> (France)	
<b>CHABLIS GRAND CRU LES BLANCHOTS</b>	<b>170</b>	<b>CHATEAU KIRWAN</b> (France)	<b>195</b>
<b>LOUIS JADOT</b> (France)		<b>CHATEAU TALBOT</b> (France)	<b>250</b>
<b>CHASSANGE MONTRACHET</b>	<b>180</b>		
<b>DOMAINE C.FERRERI</b> (France)		<b>ROSE WINE</b>	
		<b>AIX ROVENCE ROSE</b> (France)	<b>65</b>

ROSÉ

WHITE WINES				RED WINES	
	Bottle	175ml	250ml		Bottle
<b>PINOT GRIGIO BLUSH</b>	<b>26</b>	<b>6.25</b>	<b>9</b>	<b>PROVENCE ROSE</b>	<b>45</b>
<b>ALPINO</b> (Italy)				<b>CUVEE CONSTANCE</b> (France)	
<b>ZINFANDEL ROSE</b>	<b>27</b>	<b>8</b>	<b>10</b>		
<b>WICKED LADY</b> (USA)					

DESSERT WINE

	37.5cl	125ml		37.5cl
<b>LATE HARVEST SAUVIGNON BLANC</b> (Chile)	<b>20</b>	<b>7.5</b>	<b>CHATEAU LAURIGA HORS D'AGE</b> (France)	<b>28</b>

SPARKLING WINE

	Bottle	125ml	Magnum		Bottle	125ml
<b>ROMEO PROSECCO</b> (Italy)	<b>30</b>	<b>7</b>	<b>55</b>	<b>JULIET ROSÉ PROSECCO</b> (Italy)	<b>32</b>	<b>7</b>

CHAMPAGNE

	Bottle	37.5cl	125ml	Magnum
<b>LANSON PERE ET FILS BRUT NV</b> (France)	<b>90</b>	<b>50</b>	<b>14</b>	<b>175</b>
<b>LANSON BRUT ROSE NV</b> (France)	<b>110</b>	<b>55</b>	<b>15</b>	<b>200</b>
<b>LANSON BRUT WHITE LABEL SEC NV</b> (France)	<b>110</b>			
<b>LANSON LE BLACK RESERVE BRUT NV</b> (France)	<b>120</b>			
<b>LANSON GOLD LABEL VINTAGE</b> (France)	<b>150</b>			
<b>LANSON LE GREEN ORGANIC</b> (France)	<b>140</b>			
<b>LANSON LE BLANC DE BLANCS BRUT NV</b> (France)	<b>145</b>			
<b>LANSON NOBLE BRUT</b> (France)	<b>170</b>			
<b>LANSON NOBLE BLANC</b> (France)	<b>180</b>			
<b>DOM PERIGNON</b> (France)	<b>350</b>			
<b>LOUIS ROEDERER CRISTAL</b> (France)	<b>380</b>			

\* 125ml Glasses Of All House Wines Are Available On Request. Prices Will Vary  
A discretionary 10% service charge will be added to your bill.