

The Architect

A Taste of Britain

Monday 15th - Saturday 20th

While you Wait

Nyetimber Cuvée Rosé ~ Pimms & Lemonade ~ 8.95 Nyetimber, Classic Cuvee
13.95/75.95 11.95/69.95

Starters

Leek and potato soup, warm seeded roll (v, gfa) 589 kcal 7.95

Coronation chicken salad, toasted almonds, coriander, mango salsa, curried mayonnaise
234 kcal 8.95

Pan fried black pudding, bubble and squeak cake, apple puree, red wine jus (gf) 235 kcal
7.95

Mains

King prawn scampi, fries, tartare sauce, pickled fennel and radish salad (gf) 1187 kcal
18.95

Minced beef, ale and potato pie, green vegetables, buttered mash, red wine gravy (gf)
1221 kcal 18.95

Buttercross farm Cumberland sausages, buttered mash, onion gravy (gf) 1012 kcal
17.95

Dessert

Eton mess, strawberries, raspberry compote, vanilla cream, crushed meringue (v, gf) 429 kcal 8.95

Treacle sponge pudding, vanilla custard (v) 529 kcal 8.75

Bread and butter pudding, vanilla ice cream, apricot sauce (v) 633 kcal 8.75

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. 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.



v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.