



The Navigator Menu 2026

£38.00 Per Person

All prices include private room hire, subject to minimum numbers

Whipped Butter and Artisan Bread Roll (v)



Starters

Roasted Tomato and Thyme Soup with a Basil Oil (Ve)

Beetroot and Goat's Cheese Tart served with a Herb Salad and Balsamic Syrup (v)

Ardennes Pate served with Homemade Piccalilli and Toasted Sourdough Crostini

Mains

Roasted Chicken Breast served with a Fondant Potato, Green Beans and a Mushroom & Pea Velouté

Pan-seared Cod served on a Bed of Ratatouille, Crispy Parmentier Potato & an Olive Dressing

Potato Gnocchi served with Autumnal Vegetables, Roasted Cherry Tomatoes and a Citrus and Herb Butter

Desserts

Pear and Apple Crumble with Vanilla Custard

Panna cotta served with Fresh Berry & Homemade Shortbread

Chocolate Tart served with Chantilly Cream & Raspberry Coulis



Tea and coffee with a Chocolate Truffle (v)

ALLERGY INFORMATION

If you are allergic to any food, please let us know upon placing your order. Whilst we endeavour to avoid any cross-contamination, when processing a specific allergen-free order, our kitchen does not have a specific allergen-free area. Deep-fried wheat and gluten dishes will use the same fryer in the kitchen as dishes not containing these ingredients – there may be a risk of cross-contamination which could affect extremely sensitive sufferers.

For more information about any of our dishes please ask a member of our team



Lifeboats

RNLI
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