



SET MENU

2 COURSE 17.50 3 COURSE 22.50

ABOUT OUR SUPPLIERS

The National Maritime Museum is an integral part of London and the local community. That's why so much of the delicious food we serve to you comes from local or British suppliers.

NIBBLES

House-made bread & butter 2.50pp
Dry roast spiced nuts 3.50
Mixed house olives 3.00
Fat chips & harissa mayo 4.00

TO START

Daily changing soup with bread (V) 5.50
Hot smoked Salmon, lemon, parsley, new potato, caper & shallot salad 7.00
Duck & fig terrine with celeriac remoulade & crostini 6.50
Date, feta & sweetcorn fritter, smoked tomato relish (V) 6.00

MAINS

Spinach & ricotta ravioli with passato and rocket (V) 12.50
Crispy pork belly, braised lentils & King cabbage 13.50
Battered cod, crushed peas, tartare sauce & chunky chips 14.50
Buttermilk chicken & apple slaw burger with sweet potato chips 13.50

SIDES 4.00

Seasonal steamed greens
Garden Salad
Fat chips or sweet potato fries

Lady Emma Hamilton Societal Luncheon

Roast sea trout fillet with gnocchi, samphire & pea veloute 14.50

With a glass of Terre Forti Trebbiano
Chardonnay 17.50

FINISH

Pistachio & olive oil cake, crème fraiche & raspberries 5.00
Lemon posset with polenta shortbread blueberry compote 5.50
Rich chocolate brownie & vanilla ice cream 6.00
West country ice cream 4.50

KIDS MENU

MEAL + ICE CREAM 7.50

Gnocchi with cheese & passato sauce (V)
Buttermilk chicken bites
Mini fish and chips

January King Cabbage

January King cabbage is a winter vegetable which was cultivated in England since 1867. Cook January Kings as you would a Savoy. Long slow cooking in rustic soups and stews especially enhances the flavour. A January King close up is extremely beautiful; the heart the rich purple colour of Victorian clerical vestments, encased in intricately detailed grey-green leaves, curled and fluted at the edges and veined with purple

Please ask you a member of staff if you require additional allergen information