

OLD SHIP

HAMMERSMITH

We're proud to be championing British farmers and producing fresh food sustainably.

Exclusive Boat Race Lunch Club

A welcome glass of Nyetimber classic cuvee on arrival

Taster

Roasted red pepper, Chive & Goat's Cheese Mousse Crostini

Smoked Salmon Blini, Lemon & dill Creme Fraiche, Black Fish Roe

Wild Mushroom & Tarragon Rosti, Truffle Oil (v)

Starter

Heritage Parsnip & Sage Soup, Herb Gremolata, Parsnip Crisp (vg)

Juniper berry & Gressingham Duck Rilette, Plum Chutney, Beer Sourdough

Goat's Cheese, Confit Pear, Radicchio & Watercress, Walnut Salad, Port & Citrus Dressing

Crab & Prawn Tian, Avocado, Cucumber, Coriander Dressing

Sorbet

A scoop of homemade Champagne sorbet to cleanse the palette

Main

Pan Fried Trout, Herb New Potato, Samphire, Rainbow Chard & a Champagne Beurre Blanc

Pan Fried Chicken Supreme, Crushed Roots, Braised Orange Fennel, Tarragon Gravy

6oz Fillet Steak, Roasted New Potato, Ox Cheek Croquettes, Cavolo Nero, Peppercorn Sauce

Vegan Feta, Courgette & Swede Wellington, Coconut Parsnip Puree, Cavallo Nero, Rosemary

Gravy

Dessert

Heritage Apple & Fig Crumble with Vanilla Ice Cream

Homemade Chocolate Brownie, Brandy Butter Ice Cream (vg)

Cheeseboard- Long Clawson Quarter's Blue, Pitchfork Cheddar, Celery, Crispy Apple, Quince

Jelly & Seeded Crispbread

Frangellico Chocolate Mousse, Confit Cherry & Walnuts

Mignardise

A delectable duo of Dark Chocolate Truffle & an Almond, White Chocolate Truffle

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product. Tables of 4 or more are subject to a discretionary service charge of 12.5%

(v) Vegetarian

(ve) Vegan

(vea) Vegan available