

OLD SHIP

HAMMERSMITH

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

Iconic Boat Race Lunch Club

A welcome glass of Nyetimber classic cuvee on arrival

For the Table

A sharing board of Smoked Mackerel, Hot Anchovies, Nocellara Olives, Rosemary & Garlic

Focaccia & Beer Sourdough, Salsa Verde

Starter

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

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

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

Crab & Prawn Tian, Avocado, Cucumber, Coriander Dressing

Main

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

Suffolk Cider Slow Roasted Pork Shoulder, Confit Apple, Minted Potato, Kale, Red Wine Gravy

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

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