

THE CUTTY SARK

CELEBRATE WITH A VIEW

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T's and C's and Other Info

Sample Sharing Boards

All of our sharing boards serve 4 - 5 people

A dozen Maldon oysters 55

Quayside board, whitebait, prawn cocktail, smoked salmon, garlic butter prawns 45

Charcuterie board, fennel & garlic salami, coppa, chorizo, olives, pickled onion 32

British cheese board, crackers, quince 35

Pig board, black pudding scotch egg, pork sausage roll, battered sausage, curry sauce 29

Short rib & brisket British beef burger, sesame-seeded bun, cheese, pickles,

burger sauce, crispy onions, fries 38

Plant-based sliders, sesame-seeded bun, cheese, pickles, burger sauce, crispy onions, fries **VG** 38

Mini Aspath cyder battered fish and chips 38

Veggie board, root vegetable crisps, seasonal hummus, vegetable croquettes,

vegan cheese straws, crudites, toasted sourdough, truffle fries **VG** 28.5

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

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 **(vg) Vegan**

Sample Canapés

10 pieces per board

Smoked Salmon, sourdough crisps 35

Beef tartare, sourdough crisps 35

Mini sausage roll, spiced apple sauce 30

Butter beans hummus, crostini **VG** 25

Wild mushroom arancini, tarragon mayo **VG** 25

Something Sweet

Carrot cake 25

Double chocolate brownie, vanilla cream 25

Drink Packages

Beer buckets (12x bottles)

Corona 69 | Peroni 69.6 | Peroni 0% 60.6

Champagne & Sparkling wines reception

Tempio Prosecco DOC 7.4 pp

Nyetimber Classic Cuvee 13.2 pp

Paul Danguin et Fils Brut Champagne 52.5 per bottle

Casa Canevel Prosecco Rosé 7.65 pp

Served as 125ml glasses

Captains Menu

£44 for 2 Courses

£50 for 3 Courses

Starters

Beef Carpaccio, toasted walnuts, celeriac noisette

Smoked Salmon, roast beetroot, horseradish cream

Roasted beetroot tartare, rocket, radish, truffle mayo **VG**

Prawn cocktail, avocado, lettuce, Mary Rose sauce

Mains

Duck breast, crushed heritage carrots, new potatoes, plum sauce

Pan-fried hake, celeriac rosti, samphire, beurre blanc

Wild mushroom risotto, squash, pickled fennel **VG**

6oz fillet steak, chunky chips, watercress (£6 surcharge)

Puddings

Vanilla panna cotta, orange syrup, candied lemon zest

Dark chocolate mousse, mixed berry compote **VG**

British cheese board, crackers, quince jelly (£4 surcharge)

Sailors Menu

£29 for 2 Courses

£33 for 3 Courses

Starters

Heirloom tomato & feta salad, heritage carrots, rocket, red onion, basil **VG**

Breaded salt & pepper whitebait, lemon & cream fraiche mayo

Chicken liver pâté, rhubarb chutney, brioche

Cod cheek scampi, ricotta, chives, parmesan

Mains

Short rib & brisket British beef burger, sesame-seeded bun, cheese, pickles,

burger sauce, crispy onions, fries (**VG available**)

Aspall cyder battered haddock, chips, tartar sauce, mushy peas

Roasted miso celeriac, cauliflower puree, purple broccoli, fennel & red onion salad **VG**

8oz rump steak, chunky chips, watercress (£6 surcharge)

Puddings

Dark chocolate mousse, mixed berry compote **VG**

Sticky toffee pudding, caramel sauce, vanilla ice cream

British cheese board, crackers, quince jelly (£4 surcharge)

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Gift Vouchers

If you're searching for that perfect present, or can't decide what to gift a loved one, colleague or friend, why not treat that special someone to the gift of the pub. That way they can choose their own feel-good experience, whether it be a monetary voucher to spend at their favourite pub or an indulgent getaway experience to one of our boutique hotels.

Gift Vouchers this way

T's and C's & Other Info

Securing your booking

Your booking will not be secured until we receive a deposit or a card authentication. This will depend on the type of booking you are making.

Deposit payments

Most bookable areas have a minimum spend and a deposit/card authentication requirement. This deposit will be redeemed against your final bill or refunded back to you on your booking date. Please note, in the case of a cancellation or amendment, the deposit is fully refundable up to 14 working days prior to your event. Any later than that and we're afraid it becomes non-refundable.

Minimum Spends

This is dependent on the dates, times and areas you are looking to book with us. Please ask our events team for more information and full quotes.

Equipment and Extras

Our private room has a large flat-screen TV. You can also connect a device to our speakers if you wish to play your own music (only available in the crows nest. If your event plans require us to hire in any special equipment or extra furniture, we will let you know the cost implications well in advance of your booking date.

Parking

Our venue has no on-site parking.

Disability access

The venue is split across multiple floors, our private room is on the top floor and we do not have disabled access to this room.

Service Charge

We charge a discretionary 12.5% service charge to your final food and drinks bill.

The extra mile

Our on-site events team are on hand to assist with all your event planning needs. If you did have any particular requests, we will always do our best to help.

