

Breakfast

Bowls

Date & Tamarind Porridge

Hemp Seed, & Nut Butter 🌱

Strawberry, Peach & Ginger Compote

Greek Yoghurt, Toasted Pistachio & Seeds ✓ 🌱

Miso Granola

Seasonal Fruits, Greek Yoghurt ✓

Black Rice with Mango

Cardamom & Coconut Sugar ✓ 🌱

Plates

Scrambled Egg ✓ or Tofu 🌱 on Ship's Sourdough

Apricot Harissa Onions, Greek Yoghurt

Pea & Edamame Guacamole on Ship's Sourdough

Chilli, Pavilion Herbs, Optional Poached Hen's Egg* 🌱

Fresh-Cut Fruit ✓ 🌱



Wellness option



Plant-based



Vegetarian



Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Lunch

Plates

Chopped Romaine & Baby Spinach

Cucumber, cherry tomatoes, olives, lemon oregano dressing 🌱 🌱

Baby Spinach & Shredded Kale

Cabbage, edamame, chickpeas, carrot, coriander, spring onion, cashew satay sauce 🌱

Baba Ghanoush

Grilled eggplant, farro, tomato, celery & pine kernels, Turkish dressing 🌱

Hummus & Spice Roasted Chickpea

Feta, baby spinach, cucumber & kalamata olive, apple cider vinegar pickled onion 🌱 🌱

Miso Whipped Tofu

Roasted Peanuts, Wakame, Roasted Sweet Potato, Scallions, Edamame, Soy & Sesame Dressing 🌱

Additions

Grilled Chicken

Grilled Lemon Pepper Salmon*

Diced Tofu 🌱 🌱

Sweet Treats

Nut Butter & Cherry Jam Chia Cup 🌱 🌱

Date, Seed & Nut Bar 🌱 🌱

Fresh-Cut Fruit 🌱 🌱

Please note that all bar purchases are subject to a 15% service charge.