

UPPER DECK

MENU

The Tattershall Castle began its life in 1934 and was one of three paddle steamers working the Hull to New Holland route. When World War Two broke out in 1939, it was commandeered to ferry troops and supplies along the Humber to wherever they were needed. In 1973, after 39 years of service and carrying over a million passengers, the Tattershall Castle was retired from service. In 1975 it left the Humber for the first time and was towed to its new permanent berth on London's River Thames, where it became an Art Gallery and Conference Centre until it closed in 1981. A year later, on 8th August 1982, the Tattershall Castle reopened as a bar and restaurant and the rest is history.

BITES

HOT BUFFALO

CHICKEN WINGS 8.50

CHICKEN WINGS TOSSED IN TANGY BLUE CHEESE DRESSING AND FRANK'S REDHOT® SAUCE, FINISHED WITH CHOPPED CHIVES AND SERVED WITH CRUNCHY CELERY. 458 kcal

CAULIFLOWER WINGS (V) 8.50

SPICY COATED CRISPY FRIED CAULIFLOWER FLORETS, WITH A TANGY TOMATO & CHILLI SALSA. 764 kcal

PANKO-COATED CALAMARI 8.75

CALAMARI STRIPS FRIED IN CRUNCHY PANKO BREADCRUMBS, SERVED WITH GARLIC MAYO, FRESH TENDER GREEN PEA SHOOTS AND A LEMON WEDGE FOR EXTRA ZING. 522 kcal

MINI BAKED CAMEMBERT (V) 9.75

GOOEY CHEESE WITH WARM TOASTED RUSTIC BREAD AND RED ONION MARMALADE. 814 kcal

FRIES (V) 4.00

405 kcal

TRIPLE-COOKED

CHUNKY CHIPS (V) 4.00

420 kcal

SWEET POTATO FRIES (V) 5.00

513 kcal

SHARERS

ANTIPASTI SHARER 23.50

PROSCIUTTO CRUDO, COPPA HAM AND SALAMI MILANO SERVED WITH RUSTIC GARLIC BREAD, A TOMATO & MOZZARELLA SALAD, SEEDLESS BLACK GRAPES, CRISP PICKLED GHERKIN, FRESH MARINATED MIXED OLIVES AND CRUNCHY ASPARAGUS, GARNISHED WITH ALMOND PESTO DRESSED TOMATOES AND ITALIAN HARD CHEESE.

RECOMMENDED FOR 2-3 PEOPLE. 1504 kcal

MEAT SHARER 21.50

GLOUCESTER OLD SPOT SAUSAGES, SOUTHERN FRIED CHICKEN TENDERS AND BBQ CHICKEN WINGS, WITH PORK PIE, POTTED SHREDDED DUCK AND GARLIC BREADED MUSHROOMS. SERVED WITH FRIES, DIPS AND TOASTED RUSTIC BREAD.

RECOMMENDED FOR 2-3 PEOPLE. 3564 kcal

FISH SHARER 21.50

CRISPY PANKO-CRUMB CALAMARI STRIPS, WHITBY SCAMPI WHOLETAILS AND CRISPY WHITEBAIT, WITH SCOTTISH SMOKED SALMON AND POTTED SMOKED MACKEREL PÂTÉ. SERVED WITH FRIES, DIPS AND TOASTED RUSTIC BREAD.

RECOMMENDED FOR 2-3 PEOPLE. 1791 kcal

MAINS

BRITISH BEEF RIB

STEAK BURGER 15.50

JUICY CHAR-GRILLED BURGER, TOPPED WITH A MELTED CHEESE SLICE, HONEY-GLAZED BACON, TANGY BURGER SAUCE AND TOMATO KETCHUP, SERVED IN A TOASTED SOFT BUN, PACKED WITH CRISP ICEBERG LETTUCE AND CRUNCHY CHOPPED ONION AND GHERKIN, WITH GOLDEN FRIES AND STICKY BBQ DIPPING SAUCE. 1098 kcal

FISH# & CHIPS 16.00

HAND-BATTERED FLAKY COD FILLET, TRIPLE-COOKED CHUNKY CHIPS AND GARDEN PEAS, WITH TARTARE SAUCE AND ZESTY LEMON ON THE SIDE. 1209 kcal

SWAP TO MUSHY PEAS +36 kcal

BATTERED HALLOUMI

AND CHIPS (V) 14.00

HAND-BATTERED HALLOUMI SERVED WITH CHIPS, TARTARE SAUCE, AND GARDEN PEAS. 1777 kcal

SWAP TO MUSHY PEAS +36 kcal

MEAT-LESS BURGER (VG) 15.50

MOVING MOUNTAINS® PLANT-BASED BURGER, TOPPED WITH VEGAN GRATED MATURE VIOLIFE, VEGAN MAYO AND TOMATO KETCHUP AND SERVED IN A TOASTED SOFT BUN, PACKED WITH CRISP ICEBERG LETTUCE AND CRUNCHY CHOPPED ONION AND GHERKIN, PLUS NACHOS WITH GUACAMOLE AND SPICY SALSA ON THE SIDE. 996 kcal

LEMON PAPRIKA

CHICKEN BURGER 16.50

PAN-FRIED CHICKEN BREAST MARINATED IN LEMON AND PAPRIKA, SERVED IN A SOFT GLAZED BUN FILLED WITH HONEY MUSTARD SLAW, ICEBERG LETTUCE, AVOCADO, CHOPPED ONION, AND GHERKIN, WITH BURGER SAUCE AND TOMATO KETCHUP, AND SERVED WITH FRIES AND A STICKY BBQ DIP. 1035 kcal

LOOKING FOR SOMETHING ELSE

WE HAVE A FULL FOOD MENU AVAILABLE BELOW DECK IN THE WARD BAR.

PLEASE SPEAK TO A TEAM MEMBER FOR A MENU

ORDER POINT - FISH & CHIP SHOP

REMEMBER YOUR TABLE NUMBER, PLACE YOUR ORDER, PAY AND WE'LL BRING IT TO YOUR TABLE

ALL MEALS SERVED ON THE DECK MENU (EXCEPT SHARERS) ARE SERVED IN TAKEAWAY CONTAINERS WITH WOODEN CUTLERY

Adults need around 2000 kcal a day.

Do you have any allergies?

Please inform staff of any allergens before placing your order even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.

Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes/drinks.

Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is a significant risk of cross-contamination in our deep fat fryers. [V] Suitable for vegetarians. [VG] Suitable for vegans. [V-M] Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. [VG-M] Made with vegan ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. All products and offers are subject to availability. Prices are in pounds sterling and include VAT, at the current rate. All tips earned by our hard-working team members delivering great customer service are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those employees providing the service. Management reserves the right to withdraw/ change offers (without notice), at any time. All menu items are subject to availability.

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