

# CAPTAIN COOK DINNER

## ENGLAND THE DINER

Sea Pie ~ Slow Cooked Beef & Vegetables  
Topped with Flaky Puff Pastry

18th Century Macaroni ~ Crumb Topped with Aged Cheddar

Watercress Salad ~ Foraged Vegetables & Galley Made Dressings

Rosemary & Garlic Rubbed Lamb ~

Oven Roasted Leg of Lamb with Crispy Sweet  
Potatoes & Vegetable Succotash

## EDEN EMILY'S GARDEN

Vegan Jackfruit Curry ~

Spicy Yellow Curry, Stewed Potatoes,  
Steamed Rice & Fried Plantains

## HAWAII GLOBAL

Hawaiian Plate ~ Roasted Huli Huli Chicken,  
Steamed White Rice, Macaroni Salad

Noodle Bar ~ Crispy Tofu or Pork Belly,  
Sweet Potato Glass Noodles with a Selection  
of Broths & Toppings

## APOTHECARY & ANTI-SCURVY BAR

Lemons, Oranges & Captains Kraut,  
Island Punch & Grog



## PETREL PIZZA

A Selection of Hearth  
Baked Pizzas Including:  
Hawaiian Style & Transit of Venus

## OUT TO SEA MINUS 9

Vegan Smoothies ~  
Banana, Mango & Pineapple with Oat Milk  
Gluten Free & Vegan Macaroni Salad ~  
Mariners Stash of Vegetables

Vegan Sweet Pea Soup  
English Sunday Roast Beef ~  
Yukon Gold Potatoes, Parsnips  
& Carrots, Seashore Infused Herb Pan Jus

## ANTHROPOPHAGIE BAKE SHOP

Chelsea Buns  
Pound Cake  
Hermit Bars

Nelson's Navy ~  
Gluten Free & Vegan Macarons

APRIL 2, 2025



5:00-7:30PM

