


JUST A NIBBLE

TEAR AND SHARE

Homemade Brioche flavoured butter


3.5 

MIXED OLIVES

4.95 


HOMEMADE HUMMUS

Served with charred flat bread

3.95 

HAFOD CHEESE CROQUETTES

Tomato and red pepper chutney

3.5 

IN THE BEGINNING

CURED MEAT PLATTER

Air dried Duck with berries, smoked Pork with apple, Cumbrian ham and fig. Served with balsamic onions, Walnut bread

11.5 for one, 19.95 for two

WHITE CRAB SPRING ROLL

Mango salsa, avocado puree

11.95


TORCHED MACKEREL

Feta, chilli, coriander, oven dried tomato salad

9.5

BAKED GOATS CHEESE CROTTIN

Aubergine, roasted pepper, focaccia crouton, rocket

7.95 

ROAST PLUM TOMATO SOUP

Basil puree, parmesan fritters

6.95 

TITANIC HOT SMOKED SALMON

Pickled vegetables, juniper, Gin

9.95


CHICKEN AND PISTACHIO TERRINE

Apricot and thyme chutney

8.5

TITANIC WALDORF SALAD

Blacksticks blue cheese, grapes, apple, walnuts

7.95 

THE MAIN EVENT

BASIL CRUSTED RUMP OF LAMB

Dauphinoise potatoes, provencal vegetables, tomato and black olive jus

28.5

TITANIC BEER BATTERED FISH

Triple cooked chips, mushy peas, tartar sauce

18.5

WARM SEABASS SALAD

Gem hearts, baby potatoes, French beans, sun blushed tomatoes, soft boiled egg, crispy anchovies, Tapenade

21.5

LOIN OF COD

Saffron potato, slow cooked fennel, crispy baby squid, shellfish sauce

22.5


8oz TITANIC STEAK BURGER

Irish Cheese, gem lettuce, dill pickle, Brioche bun. Served with Titanic burger sauce

15

CARAMELISED SHALLOT TART TATIN

Garlic puree, dressed salad

14.95 

GARLIC AND LEMON THYME ROTISSERIE CHICKEN

Spring onion potato croquettes, French style peas, broad beans, crispy pancetta

18

BRAISED BEEF AND TOMATO RAGOUT

Hand rolled pappardelle, rocket, parmesan

19.95

FROM THE CHAR GRILL

*All Steaks are British Herd, dry aged for 28 days, served with triple cooked chips, onion rings, roasted confit tomato and Portobello mushroom*

10oz SIRLOIN STEAK

27

10oz RIBEYE STEAK

28.5

8oz FILLET STEAK

32.5

STAN'S AGEING ROOM


*Ask your server about our aged special cuts of British farm assured meats. All cuts are prepared daily, individually priced, cooked to your preference and served with chef's classic garnish.*

SAUCES & GRILL TOPPERS


CRACKED BLACK PEPPER AND BRANDY SAUCE

3.5

BERNAISE SAUCE

3.5 

DIANE SAUCE

3.5 

CRISPY BABY SQUID


3.5

ON THE SIDE


SALT AND PEPPER FRIES

4 


GREEN BEANS WITH TOASTED ALMONDS

3.5 

TRIPLE COOKED CHIPS

3.5 


BEER BATTERED ONION RINGS

3.5 

DAUPHINOISE POTATOES

5 

TITANIC HOUSE SALAD


3.5 

FRENCH PEAS, BROAD BEANS, CRISPY PANCETTA

4

DINNER THEN DUVET



 Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.