



Sovereign Harbour Yacht Club

Small Plates/Starters

As starters or choose any three for £14.75

Chicken Liver & Brandy Parfait	£6.50	Mango and Brie Parcels (v)	£6.50
served with melba toast, balsamic onion confit & salad garnish		served with balsamic dressing & salad garnish	
Duck Spring Rolls	£6.50	Plant Based Lamb Kofta (ve)	£6.50
served with sweet chilli mayo & salad garnish		served with mint mayonnaise & salad garnish	
Soup of the Day	£5.95	Salmon and Crab Parcels	£6.50
served with rustic bread		served with balsamic dressing & salad garnish	
Cod and Pancetta Fishcake	£6.50	Nacho Coated Chilli Cheese Bites (v)	£6.50
served with tomato chutney & salad garnish		served with tomato salsa & salad garnish	
Whitebait	£6.50	Plant Based Chicken Tikka Kebab (ve)	£6.50
served with garlic mayonnaise & salad garnish		served with mango salsa & salad garnish	
Tempura Garlic and Herb King Prawns	£6.50	Southern Fried Chicken Strips	£6.95
served with lemon mayonnaise & salad garnish		served with BBQ sauce & salad garnish	
Plaice Goujons	£6.50	Cranberry and Brie Wonton (v)	£6.50
served with tartar sauce & salad garnish		served with balsamic dressing & salad garnish	
Antipasto Italian Meats	£6.95	Mixed Olives (ve)	£5.50
served with olives, rustic bread & salad garnish		served with dipping oils, rustic bread & salad garnish	
Garlic Bread	£4.95	Cheesy Rosemary and Sea Salt Fries	£5.95
Cheesy Garlic Bread	£5.95	Battered Chicken Fillets	£6.95
Rosemary and Sea Salt Fries	£4.95		

Sharing Platters & Loaded Fries

Loaded Nachos (v)	£9.95	Baked Camembert (v)	£13.50
crispy nacho chips topped with jalapeños, fresh salsa, creamy guacamole and drenched in lashings of melted cheese sauce for the ultimate indulgence		creamy, gooey baked Camembert served with rustic bread, tangy chutney and a fresh salad garnish for a perfect balance of flavours	
BBQ Pulled Pork	£9.95	SHYC Fully Loaded	£10.95
crispy fries topped with tender BBQ pulled pork, fresh coriander, cucumber, mixed peppers, red onion and spring onion. Drizzled with rich BBQ sauce and gooey cheese sauce		crispy fries topped with crispy bacon, melted cheese sauce, fiery jalapeños, fresh tomato, spring onion and a creamy garlic mayo drizzle	

Please clearly advise your server if you have special dietary requirements. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free g[®] = gluten free options (ve) = vegan (v) = vegetarian. 🌱 Available as plant-based on selected dishes.

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Toasted Sandwiches Served with demitasse soup & tortilla chips

Posh Fish Fingers £7.95
served with zesty tartar sauce & salad

Parma Ham and Brie £7.50
served with sweet tangy tomato jam & salad

BBQ Pulled Pork £7.95
served with onion chutney & salad

B L T £7.50
served with creamy mayonnaise & salad

Chicken, Bacon and Avocado £7.95
served with sriracha mayonnaise & salad

Brie and Cranberry (v) £7.50
served with salad

Burgers Served with homemade coleslaw & rosemary sea salt fries 🌱 Available as plant-based on selected burgers.

The Buccaneer BBQ £13.95
a juicy beef patty topped with melted Monterey Jack cheese, topped with bacon, BBQ sauce, fresh tomato, fresh lettuce and crispy onion rings.

The Plant-Based Pirate (v) £13.95
a crispy vegan chicken patty topped with a golden hash brown, monterey jack cheese, fresh tomato, fresh lettuce and creamy vegan mayonnaise.

The Spicy Smokin' Shipwreck £13.95
a juicy beef patty loaded with smoked bacon, molten nacho cheese sauce, jalapeños, fresh tomato, fresh lettuce and crispy onions.

The Tikka Takker 🌱 £13.95
a juicy crispy chicken breast topped with monterey jack cheese, tikka mayo, mango & lime chutney, fresh tomato, fresh lettuce and crispy onions.

The Deep Blue 🌱 £14.95
a juicy beef patty topped with melted Stilton, fresh tomato, fresh lettuce and crispy onions and creamy garlic mayo.

The All Aboard 🌱 £16.95
a succulent buttermilk-marinated chicken breast & a juicy beef patty, topped with fresh tomato, fresh lettuce and crispy onions. Drizzled with rich nacho cheese sauce and crowned with golden hash brown.

The Plain Jane 🌱 £12.95
a juicy beef patty topped with melted Monterey Jack cheese, American mustard, fresh tomato, fresh lettuce and crispy onions.

The Admiral's Anchor £13.95
a juicy beef patty topped with melted brie, crispy bacon, fresh tomato, fresh lettuce, pickles, caramelised onion chutney & crunchy onion rings.

The Shipshape Veggie (v) £13.95
a vibrant, vegetarian delight featuring grilled halloumi, mushroom, fresh tomato, fresh lettuce and caramelised onion chutney and a drizzle of smooth aioli

The Captain's Feast £15.95
a juicy beef patty topped with monterey jack cheese, tender BBQ pulled pork, fresh tomato, fresh lettuce and crispy onion rings.

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Main Courses

Golden Crispy Scampi £13.95 served with rosemary & sea salt fries with tangy tartar sauce on the side. Choose from peas or a fresh side salad	Harvey's Beer Battered Cod £13.95 served with rosemary & sea salt fries, peas or side salad, with tangy tartar sauce on the side.
Beef Lasagne Verde £12.95 served with warm garlic bread and a fresh side salad.	Trio of Sausages 🌱 £13.95 served with peas and rich homemade gravy. Choose between creamy mashed potato or rosemary & sea salt fries (v) Vegetarian Options Available (ve) served with fries
Buttermilk Fried Chicken Mac 'n' Cheese 🌱 £14.95 served alongside creamy, cheesy macaroni and sweet, tender corn on the cob. (v) Vegetarian Options Available	Teriyaki Salmon Fillet £14.95 served with vibrant stir-fry vegetables, tender noodles and a drizzle of teriyaki sauce
Chicken, Ham Hock & Leek Pie £15.95 served with country vegetables and your choice of buttery mashed potato or crisp rosemary & sea-salt fries.	Steak and Ale Pie £15.95 served with country vegetables and your choice of buttery mashed potato or crisp rosemary & sea-salt fries
Sweet Potato, Spinach & Goat's Cheese Pie (v) £15.95 served with country vegetables and your choice of buttery mashed potato or crisp rosemary & sea-salt fries.	Breaded Plaice £14.50 served with crisp rosemary & sea-salt fries, garden peas or a fresh side salad and a generous helping of tartar sauce.
Hunter's Chicken £14.95 served with rosemary & sea-salt fries & peas.	½ Rack of BBQ Ribs £14.95 served with rosemary & sea-salt fries, garden peas & mac 'n' cheese Upgrade to full rack of ribs for an extra £5.95
Asparagus, Broad Bean & Roasted Garlic Risotto (v) £13.95 served with garlic bread.	Chicken Tikka Masala £14.95 served with rice, naan bread & mango chutney

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Ice Cream Sundaes

Salted Caramel & Biscoff £6.75 scoops of creamy salted caramel ice cream, drizzled with rich Biscoff sauce and layered with smooth Lotus Biscoff biscuit crumb for a luxuriously sweet treat.	Cookies 'n' Cream £6.75 scoops of creamy Cookies & Cream ice cream, drizzled with rich chocolate sauce and layered with crunchy cookie biscuit crumb for a decadent and indulgent treat.
Fruits of the Forest £6.75 scoops of creamy Madagascan vanilla ice cream, drizzled with sumptuous fruit coulis and topped with fresh strawberries, blackberries, raspberries, and blackcurrants. Finished with layers of crunchy shortbread crumb for a refreshing and indulgent dessert.	Mint Choc Cookie £6.75 Scoops of refreshing mint chocolate ice cream, topped with crunchy cookie crumb for a cool and indulgent treat with the perfect balance of mint and chocolate flavours
Trifle £6.75 scoops of Madagascan vanilla ice cream layered with custard, mixed fruits and sweet sponge cake crumbs for a playful twist on a classic trifle.	Chocolate Indulgence (for 2) £11.95 scoops of refreshing chocolate & Vanilla ice cream folded with chocolate flake pieces, M'n'Ms, Twix bits & chocolate brownie, drizzled with rich chocolate and silky toffee sauce. Topped with lashings of whipped cream.

Desserts 🌱 Available as with vegan ice cream.

Cherry Bakewell Sponge £6.50 a light almond suet sponge filled with tangy Morello cherries and sweet raspberry jam, served warm with your choice of custard, cream or vanilla ice cream	Belgian Waffle (ve) £5.95 a warm, golden Belgian waffle drizzled with rich chocolate and toffee sauce, served with a scoop of creamy vanilla ice cream 🌱
Apple & Cinnamon Strudel £6.50 crisp & flaky filo pastry, filled with sweet, cinnamon spiced apple served warm with your choice of custard, cream or vanilla ice cream	Sticky Toffee Pudding gf® (v) £6.50 a warm, moist sponge infused with luscious toffee sauce, served with a scoop of smooth vanilla ice cream
Bread and Butter Pudding £6.50 a classic, rich and comforting pudding made with layers of buttery panettone bread and sweet custard, baked to perfection. Served warm with your choice of custard, cream or ice cream*	Lemon Meringue Tart £6.50 a zesty lemon curd filling in a crisp pastry tart, topped with light, fluffy meringue and served with a vibrant fruit compote
Raspberry Brownie gf® £6.50 rich chocolate brownie with beetroot, topped with raspberries and a crunchy mix of sunflower seeds, hazelnuts, almonds and pumpkin seeds, finished with a light glaze. Served warm with your choice of custard, cream or vanilla ice cream* 🌱	Golden Syrup Sponge Pudding £6.50 a light vegetarian suet sponge pudding steamed to perfection and drizzled with rich golden syrup. served warm with your choice of custard, cream or vanilla ice cream
Cheese and Biscuits £7.50 A selection of Brie, Stilton, and Cheddar cheeses, served with crisp crackers and a rich, flavourful chutney	Dessert of Day £6.50 Speak to a member of staff for today's choices

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