

HORATIO'S RESTAURANT

A place at the Admiral's Table

◆ FOR THE TABLE ◆

BASKET OF PETITS PAINS

2 for £1.95 · 4 for £3.50

PAPRIKA ROASTED CHICKPEAS

Olive oil and sea salt

£4.50

MIXED OLIVES

£4.95

◆ SMALL PLATES & STARTERS ◆

Ideal for sharing

PAN-FRIED HALLOUMI

Drizzled with honey on a bed of roasted peppers with pitta strips

£6.50

GARLIC & THYME MUSHROOMS

Sautéed in cream, drizzled with chive oil and served with a garlic croûte

£6.95

ROASTED RED PEPPER HUMMUS

Green chilli oil and lemon, served with pitta strips

£7.50

GARLIC CHILLI PRAWNS

With chorizo bruschetta

£7.95

BEEF & PORK MEATBALLS

Hand-shaped in a herb tomato sauce, topped with a herb Parmesan crumb

£7.55

TOMATO & MOZZARELLA PEARLS

Marinated, with crisp basil leaves, rocket and toasted garlic croûte

£7.50

◆ SOUPS ◆

SOUP OF THE DAY

Red lentil & cumin, or roasted root vegetable

£6.95

◆ FROM THE TRAWLER ◆

BAKED HAKE LOIN

Served with a butterbean casserole, topped with dressed salad & herb leaves

£17.55

PAN-SEARED SALMON

Poached new potatoes dressed in herb pesto and liquor stock, with confit tomatoes and crisp basil

£17.55

GRILLED HOKI FILLET

With noodles and stir-fry vegetables in a red Thai curry sauce

£16.95

◆ VEGETARIAN & VEGAN ◆

(V) Vegetarian · (VE) Vegan

CAULIFLOWER & BUTTERNUT CURRY

Basmati rice, onion bhaji and mini naan bread

(V-VE)

£17.50

BROCCOLI & ASPARAGUS STIR-FRY

Onion noodles with a soy ginger dressing

(V-VE)

£16.95

WILD MUSHROOM & SPINACH PENNE

With a garden herb oil *(V-VE)*

£17.50

GARDEN SHEPHERD'S PIE

Roasted root vegetables and lentils with garden peas and gravy *(V-VE)*

£17.25

◆ FROM BRANSBURY PARK BUTCHERS ◆

8OZ RIBEYE STEAK

Chips, field mushroom, vine tomatoes and peppercorn sauce

£27.95

8OZ SIRLOIN STEAK

Chips, field mushroom, vine tomatoes and peppercorn sauce

£24.50

PANKO-CRUMBED PORK CHOP

On a bed of tomato & herb linguine

£17.50

HERB-CRUMBED CHICKEN ESCALOPE

Topped with Caesar dressing, baby gem lettuce and Parmesan

£17.50

PAN-SEARED TENDERLOIN OF LAMB

Creamed leek and potato mash, heritage carrots, braised hispi cabbage and a red wine jus

£22.95

BLADE OF BEEF

Carrot & orange purée, creamy mashed potato and crispy kale

£23.95

◆ SIDES ◆

CREAMY MASH

£3.95

SEASONAL GREEN VEGETABLE MEDLEY

£4.25

SEASONED CHIPS

£3.95

BUTTERED NEW POTATOES

£3.95

GARDEN SALAD

£4.55

◆ DESSERTS ◆

CRÈME BRÛLÉE

Clotted cream and fresh raspberries

£6.95

PANNA COTTA

Seasonal berry compote drizzled with honey

£7.25

WESTLANDS FARM STRAWBERRIES

Local strawberries with ice cream and warm pouring chocolate

£7.50

BAKED VANILLA CHEESECAKE

Topped with mango purée and edible flowers

(V)

£7.55

CHOCOLATE TORTE

Fruit coulis and fresh berries

£7.95

WARM BANANA CAKE

With a jug of custard

£6.95

ICE CREAM SUNDAE

Fruit coulis & wafer

£6.25

ENGLISH CHEESEBOARD

Cheddar, Stilton, Applewood & Cornish Brie with grapes, celery, red onion chutney and water biscuits

£12.50

(V) VEGETARIAN · (VE) VEGAN · GLUTEN FREE ALTERNATIVES AVAILABLE – PLEASE ASK YOUR SERVER

Please inform a member of our team of any allergies or intolerances before placing your order. Not all ingredients are listed and we cannot guarantee the total absence of allergens.

THE ROYAL MARITIME HOTEL · QUEEN STREET, PORTSMOUTH, HAMPSHIRE, PO1 3HS · 023 9298 2182



Rear-Admiral Sir Horatio Nelson, 1758-1805 (1799) by Lemuel Francis Abbott (c.1760-1802). Oil on canvas, National Maritime Museum, Greenwich, London. Public domain (PD-Art).

WHY HORATIO'S?

Our restaurant takes its name from Vice-Admiral Horatio Lord Nelson – Britain's most celebrated naval commander, and a figure forever bound to this city. It was from Portsmouth that Nelson made his final departure on 14 September 1805, rowed out to his flagship *HMS Victory* before sailing to his finest and final hour at the Battle of Trafalgar.

Today *Victory* rests just a few hundred yards from our door in Portsmouth Historic Dockyard. In naming our restaurant after Nelson, we raise a glass to the courage, character and seafaring spirit that he and this hotel have long shared.

“England expects that every man will do his duty.”

NELSON'S SIGNAL TO THE FLEET · TRAFALGAR, 21 OCTOBER 1805

A NAVAL HERITAGE SINCE 1850

The Royal Maritime Hotel began life in 1850 as the Sailors' Home – a refuge on Queen Street for sailors and mariners 'between ships', offering respectable home comforts and a safe place to keep their pay.

Royal patronage followed in 1855 after a visit from Prince Albert, with Queen Victoria becoming our patron – a tradition carried through the reign of Queen Elizabeth II and on to His Majesty King Charles III. Bombed twice during the Blitz of 1941, the building was rebuilt from the ground up by the Royal Navy and reopened in 1952.

Now a Charitable Incorporated Organisation (CIO), we remain a home from home for the Armed Forces community – and a warm Portsmouth welcome to all who join us at the table.

NELSON'S PORTSMOUTH

Walk in his footsteps. *HMS Victory*, the historic Royal Naval Dockyard and the very shoreline from which Nelson embarked all lie within a short stroll of the hotel – a fitting setting for a restaurant that bears his name.

PRIVATE DINING AT HORATIO'S

The Quarterdeck – intimate dining for up to 10 guests · The Nelson Lounge – celebrations for up to 40 guests
TAILORED MENUS · SPEAK TO OUR EVENTS TEAM TO PLAN YOUR OCCASION

JOIN US FOR
TRAFALGAR NIGHT
FRIDAY 16TH OCTOBER 2026

An evening of live music, a toast to the 'immortal memory', and a four-course dinner with wine & port – celebrating Nelson's victory at Trafalgar.

TICKETS & OVERNIGHT STAYS · 023 9298 2182 · EVENTS@ROYALMARITIMEHOTEL.CO.UK