

THE SHIP INN

EST 1592



SUNDAY MENU

SMALL PLATES

£4.5 EACH OR 3 FOR £12

Crispy squid rings
chunky tartare sauce

Classic Scotch egg
saffron mayo

Parsnip soup (V)
with focaccia

Forest mushrooms on toast (V)
garlic and parsley butter

Pigeon breast
shallot confit and blackberries

Rope-grown mussels
Jake's Cider and thyme

Rock oysters
with crispy leeks

Harissa halloumi fingers (V)
citrus creamy yoghurt

SIDES ALL £3.5

Skin on fries

Artisan bread basket with oil and balsamic

Green beans with shallots and garlic

Honey-roasted parsnips

Creamy mashed potato



Pasta Dish of the day

£10 per person

THE SHIP SPECIALITY

Oysters and Hush Heath bubbles
*choice of topping – ginger and soy, shallots
or tabasco*

3 oysters and a glass of Leslie's Reserve **£13.5**

6 oysters and 2 glasses of Leslie's Reserve **£25**

LARGE PLATES

MAINS

Dayboat 'Catch of the Day' **MP**

Leek and saffron risotto
with crispy parsnips **£12**

Real ale-battered haddock fillet
crushed peas, chunky tartare and skin on fries **£14**

Rope-grown mussels
Jake's Cider cream and thyme
served with skin on fries **£16**

Classic British 8oz beef burger
skin on fries
add cheese, bacon, egg or avocado £1 each **£13**

ROASTS

Loin of pork **£15**

Leg of lamb **£15**

Sirloin of beef **£16**
*all of the above served with Yorkshire pudding,
duck fat roasties, seasonal root vegetables
and lashings of real gravy*

Vegetarian puff pastry pie (V)
oven-roasted root vegetables and new potatoes **£14**

Kids version U12 half price



If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. Fish may contain bones and game may contain shot. An additional 10% service charge is added to tables of 8 or more, please ask for this to be removed if you prefer not to pay it. 100% of service charge is forwarded to all members of the team.