

THE SHIP INN

EST 1592

SMALL PLATES £5 EACH OR 3 FOR £13.5

recommended with a glass of Balfour Brut Rosé or Jake's Cider

Pheasant terrine

apple chutney

Classic Scotch egg

brown sauce

Pearl barley

garden peas and chorizo

Beetroot tartare

dill, goat's cheese crumb

Spicy chicken wings

with sweet chilli sauce

Rope-grown mussels

Jake's cider and thyme

Cured salmon

crème fraîche horseradish

Harissa halloumi fingers

citrus creamy yoghurt

SIDE DISHES £3.50

Skins-on-fries

Artisan bread basket with oil and balsamic

Green beans, garlic and shallots

Cabbage, pancetta and balsamic

Creamy mashed potato

LARGE PLATES

FROM THE SEA

recommended with a glass of Jake's Saffron Beer or Balfour Skye's Blend

Real ale-battered haddock fillet £14

crushed peas, chunky tartare and skins-on-fries

Rope-grown mussels £16

Jake's Cider cream and thyme and served with skins-on-fries

Roasted hake £17

sweet potato and black pudding cake, green beans, tomato chive salsa

FROM THE LAND

recommended with a glass of Balfour Luke's Pinot Noir or Balfour Leslie's Reserve NV

Pan-roasted guinea fowl £15

cabbage, pancetta, cream potato, Balfour Luke's Pinot Noir jus

Classic British 8oz beef burger £13

skins-on-fries, American relish
add cheese, bacon, egg or avocado £1 each

Dry-aged 7oz bavette steak £15

salad, skins-on-fries, peppercorn sauce and onion rings

Take a Break- January Rooms Sale

Throughout this month we will be offering a January Sale of 40% off our Best Available Rate across our 11 bedrooms.

To book please speak to your server or visit www.theshipinnrve.com

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. 100% of service charges is forwarded to all members of the team.

