



NIBBLES £4 EACH

Pork crackling | Bread basket | Marinated olives | Maple glazed peanuts

STARTERS £6 EACH

HOMEMADE SAUSAGE ROLL

apple & red onion chutney

PARSNIP & TRUFFLE SOUP

parsnip crisps

POTTED MACKEREL PÂTÉ

pickled radish, focaccia

WHITEBAIT

dill & lemon mayonnaise

TEMPURA CAULIFLOWER

chilli jam

THE SHIP'S SHARING PLATTER £20

choose 3 starters and 2 nibbles

MAINS

WHOLE LEMON SOLE £18

baby new potatoes, wild mushroom & tarragon cream

THE SHIP DOUBLE BEEF BURGER £13

Monterey Jack, tomato ketchup, baby gem, gherkins, tomato, skin-on chips

JAKE'S BEER BATTERED FISH & CHIPS £13

chunky tartare sauce

HALF A ROASTED AND STUFFED BUTTERNUT SQUASH £13

bulgur wheat, fennel, pomegranate, grated apple

ROASTS

SIRLOIN OF BEEF £17

HALF ROAST CHICKEN £16

All served with roast potatoes, seasonal vegetables, Yorkshire puddings and lashings of homemade gravy

SPECIAL SUNDAY ROAST Ask server for today's special & price

NUT ROAST £15

cauliflower puree, seasonal vegetables, Yorkshire pudding, vegetarian gravy

2 courses £20

3 courses £23

add your choice of a starter and/or dessert

SIDES £4 EACH

pan-fried garlic wild mushrooms | tenderstem broccoli & bacon lardons | aspen fries | roasted baby potatoes

DESSERTS £6 EACH

APPLE & CRANBERRY CRUMBLE

ginger biscuit topping, custard

BAKED DIPPING S'MORES

dark chocolate, marshmallows, homemade shortbread

AUTUMN ETON MESS

vanilla cream, poached pears & blackberries, glazed figs, toasted almonds

EARL GREY STICKY TOFFEE PUDDING

vanilla ice cream

BREAD & BUTTER PUDDING

apple, cinnamon, raisins, custard

TAYWELL'S ICE CREAM & SORBET

Ask us for flavours!

