



SPRING A LA CARTE

WHILE YOU WAIT

Whole Nocellara olives – 5

Puffed pork – 3

smoked paprika seasoning

Mussel popcorn – 6

citrus mayonnaise

Rosemary and Kent honey focaccia – 4

rapeseed oil, balsamic vinegar

Balfour Leslie's Reserve Brut NV 125ml – 7.5

Balfour Brut Rosé 2017 125ml – 9.5

Jake's Lager pint – 4.8

Jake's IPA pint – 4.8

OYSTERS & PLATTERS

platters are available at individual or sharing sizes

Classic oysters – 10

shallot, sherry vinegar & lemon

Crispy oysters – 10

citrus mayonnaise

Hot seafood platter – 20/35

two Rye Bay scallops, mini moules marinière,
mussel popcorn, salt & pepper cuttlefish,
whitebait, battered cod cheeks

Cold seafood platter – 20/35

two oysters, potted shrimp, crayfish tails,
dressed crab, pickled cockles & whelks,
roll mops

SMALL PLATES

Juniper beef carpaccio – 9

pickled shallots, pear, Parmesan mayonnaise

Bloody Mary cured salmon – 8

crème fraîche, sorrel, celeriac remoulade

Razor clams – 9

chilli, fennel & thyme

Whipped feta – 7

charred radish, brown butter leeks

Burrata – 8

marinated heritage tomatoes, pickled walnuts

Devon crab salad – 8

cucumber gazpacho, pickled radish

Smoked ham hock terrine – 8

capers, piccalilli, house bread

www.theshipinnrye.com

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10% will be added to your bill.



LARGE PLATES

Onglet steak – 25

devilled butter, potato fondant, cherry tomatoes on the vine, baby gem & blue cheese salad

The Captain's burger – 15

brioche bun, Sussex Charmer, rosemary chips, spring slaw
** Vegetarian burger also available*

Seasonal squash gnocchi – 15

squash purée, kale, pumpkin seeds

Jake's IPA battered fish & chips – 15

burnt lemon, caper & dill mayonnaise, pea ketchup

Pan-fried duck – 24

potato dauphinoise, charred baby gem, red wine jus

Lemon sole – 20

sauce vierge, seaweed buttered pink firs, herb oil

Spiced cauliflower steak – 14

toasted sesame dressing, chilli chutney, onion bhaji

Moules frites – 8/15

Jake's Kentish cider, smoked bacon, confit onions, samphire

SIDES & SAUCES

sides 5 each | sauces 5 each

Rosemary salted chips

Sweet potato fries

Potato dauphinoise

Creamed kale with bacon

Purple sprouting
broccoli with xo sauce

Baby gem & blue
cheese salad

Chimichurri

Green peppercorn

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