

SMALL PLATES

Pan-fried chicken livers, port reduction	7.50
Potted smoked mackerel, horseradish butter, toasted sourdough	8.50
House-baked bread, whipped herb butter (v)	5.50
Crispy rosemary polenta, smokey tomato sauce (ve)	7.00
Caramelised onion & apple sausage roll, real ale chutney	7.00
Day Boat oysters: lemon, tabasco, sherry vinegar, shallots or Rockefeller 3 / 6	10 / 19

STARTERS

Quince & ham terrine, red onion marmalade, focaccia crostini	9.00
Soup of the day, baked bread (ve)	8.00
Vegan 'smoked salmon', Rye bread, horseradish cream (ve)	7.50
Chickpea, 'chorizo' & red pepper ragù, toasted sourdough (ve) <i>add poached egg £1.00</i>	8.00
'Tempura of the sea', lightly battered & fried medley of fresh seafood & vegetables of the day	15.00

MAINS

Balfour fish & chips, mushy peas, pickled onion, curry sauce, triple-cooked chips	17.00
Banana blossom 'fish & chips', mushy peas, pickled onion, curry sauce, chips (ve)	17.00
'Captain's cheeseburger', two 4oz patties, brioche bun, baby gem, gherkin, burger sauce, fries	17.00
Artichoke & truffle ravioli, wild mushroom Forestière (ve)	18.00
Moules Mariniere, shallots, lemon, parsley, fries	17.00

ROASTS

served with roast potatoes, swede & carrot purée, cauliflower cheese, braised red cabbage, roasted brussels, carrots & gravy

Topside of beef, horseradish sauce	19.00
Pork loin, apple sauce	18.00
Half roast chicken	17.00
Nut roast, cranberry sauce	17.00
Children's roast	half price

SIDES £5 each

Pigs in blankets	Cauliflower cheese
Triple-cooked chips	Glazed carrots & broccoli
Roast potatoes	Braised red cabbage

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.*

LUNCH

Served 12pm - 3pm Monday to Friday

Chicken Club sandwich , chicken, crispy bacon, lettuce, tomato & mayonnaise on a toasted white bloomer, served with fries or a side salad	12.00
Fish finger sandwich , beer-battered fish goujons, crisp iceberg lettuce, tartare sauce, served with fries or a side salad	13.00
Cumberland sausage , mash & caramelised onion gravy	12.00
Soup of the day , grilled cheese sandwich	11.00

DESSERTS

Vegan dark chocolate brownie , cherry compote, cherry ice cream	8.50
Apple brandy steamed sponge , butterscotch sauce, vanilla ice cream	8.00
Seasonal fruit crumble , custard (ve)	8.50
Selection of Solley's artisanal ice cream	6.50
Locally sourced Kent & Sussex cheeseboard , Miller's biscuits, chutney, frozen grapes	12.00

DESSERT WINES & COCKTAILS

Warre's Heritage Ruby Port, NV (50ml)	7.00
Quinta de la Rosa Vintage Port 2009 (50ml)	8.50
Espresso Martini	11.00
Amaretto Sour	11.00
Chambord Bramble	11.00
Passionfruit Martini	11.00
Old Fashioned	11.00
Negroni	11.00

TEA

English Breakfast	3.50
Sweet Chamomile	3.50
Green Tea	3.50
Mixed Berry	3.50
Rooibos	3.50
Peppermint Team	3.50
Earl Grey	3.50

COFFEE

Espresso	3.00
Macchiato	3.50
Flat White	3.50
Cappuccino	3.50
Latte	3.50
Hot Chocolate	3.75

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