

# The Ship Inn



Sumac grilled mackerel, watercress, cucumber & radish salad, white soy dressing	11.50
Wild mushrooms on toasted sourdough, fresh cheese, wild garlic, pickled carrots, shallots (v)	10.95
Chipotle mussels, tomatillo salsa verde, foccacia	15.95
Lamb shoulder flatbread, wild garlic, tzatziki, roasted red onions, confit garlic, olives	18.50
Red pepper marinated chicken flatbread, red cabbage slaw, roasted peppers, red onion, garlic sauce	16.50
Fish 'n' chips, garlic minty peas and tartare sauce <u>or</u> curry sauce	11 / 19.50
Harvey Brothers steak burger, gherkins, red onion, burger sauce and chips <i>Add cheese 1.50 / Add bacon 1.50</i>	17.50
Asian cashew vermicelli noodle salad (ve)	9.50 / 15.50
Kale pesto pappardelle, fennel & chilli sausage, herb pangrattato <i>Without sausage (v)</i>	16 14.50
Breaded witch sole, warm tartare sauce, smoked herring roe, buttered new potatoes, spring greens,	17
<b>Lunch only</b>	
Fish finger, cos lettuce, lemon, tartar sauce bap	12
Panko chicken breast, gremolata mayo, crunchy cabbage slaw bap	10
Brie, red cabbage slaw, tomato relish bap (v) <i>Add bacon 1.50</i>	9.50
<b>Sides</b>	
Roasted new potatoes, red pepper dip 6    sesame glazed carrots 6    Chips 4    add cheese 1.50	

*Please note: we use cooking oil that contains genetically modified ingredients*

*Please let a member of staff know of any allergies/intolerances.*

*Please make a note of your table number when sitting outside, if you move table, please inform a member of staff.*

**PLEASE EXPECT A 30 – 45 MINUTE WAIT**