



**THE SHIP**  
DUNWICH

## SAMPLE SUNDAY LUNCH MENU

2 courses £21 | 3 courses £26.25

Homemade bread with olive oil, balsamic and whipped butter £3.75  
Mixed olives £3.25

### TO START

Soup of the day served with homemade bread and whipped butter (GF and VG available)  
Breaded whitebait with tartare sauce  
Black pudding Scotch egg with piccalilli  
Panzanella salad, chopped plum tomatoes, peppers, capers, olives, basil and torn bread tossed with garlic, olive oil and red wine vinegar dressing VG

### MAINS

Roast Suffolk sirloin of beef, Yorkshire pudding, roast potatoes, roasted vegetables, tenderstem broccoli and gravy (£4 supplement)  
Roast Blythburgh pork loin, Yorkshire pudding, apple sauce, roast potatoes, cauliflower cheese, roasted vegetables, tenderstem broccoli and gravy  
Beer battered fish, hand cut chips, mushy peas, tartare sauce  
Aged beef burger topped with smoked cheddar and streaky bacon, served in a brioche bun with baby gem, tomato, red onion marmalade, gherkin, relish and hand cut chips  
Goat's cheese, roasted beetroot and shallot tarte tatin with buttered new potatoes and rocket salad (VG on request)  
Pan fried seabass with chorizo, prawn and spinach risotto

### SIDES

Hand cut chips £3  
Posh chips £4.5  
Cheesy chips £3.5  
Buttered new potatoes £3.25  
Onion rings £3.25  
Side salad £4  
Tenderstem broccoli, almonds and chilli butter £4

### PUDDINGS

Sticky toffee pudding, toffee sauce, salted caramel ice cream  
Chocolate delice, served on a pistachio cake with coffee ice cream  
Vanilla almond and coconut panna cotta, with macerated strawberries and almond shortbread VG  
Assorted ice creams and sorbets (3 scoops)

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requirements

Our pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact