



## THE SHIP

### Small Plates

Whitebait, lemon mayo £7.5

Potted ham hock, piccalilli **GF** £9

Half-pint of prawns, marie rose **GFA** £8.5

Smoked mackerel pâté, beetroot & caper remoulade, sourdough toast £9.5

Heritage tomato panzanella, burrata, basil, balsamic glaze **VGA** £9

Salt & pepper squid, sweet chilli mayo £7.5

### Sharing

Ploughman's, Norfolk Dapple, ham, pickled onions, gherkin, apple, celery, piccalilli, sourdough £21

Fish board, mackerel pâté, smoked salmon, shell on prawns, pickled cockles, marie rose, sourdough £22

Baked Camembert, chutney, sourdough £16

### Fish, Chips & A Pint

Beer battered haddock, chips, mushy peas & a pint of Adnams ale

(or 175ml glass of red or white house wine) **GFA** £19.5

### Mains

Beer battered haddock & chips, mushy peas **GFA** *small* £13.5 | *large* £19

6oz beef burger, smoked Applewood, bacon jam, crispy onion, fries, slaw £19.5

Steak & ale pie, buttered new potatoes, summer vegetables, gravy £18

Whole roast ham shank, fried eggs, chunky chips, honey & mustard glaze **GF** £26

Smoked duck caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons **DFA** £20

Sea bass, broad bean, pea & courgette fricassee, parmentier potatoes, caper brown butter **GF** £24

Harissa roast cauliflower, giant couscous salad, vegan feta, mint yoghurt **VG** £19

Crab linguine, red chilli & lime butter £24

### Sides to share £7

roast mediterranean vegetables | caesar salad **GFA**

crispy new potato, crispy onions, sriracha **DF V**

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team