

# SHIP'S



# CLASSICS

NOT AVAILABLE ON SATURDAY NIGHT OR SUNDAY

## BAR BOARDS

PORK CROQUET <i>Apple sauce</i>	4.5
HOMEMADE SCOTCH EGG <i>Beetroot ketchup</i>	4.5
SEASONAL SOUP <i>Homemade bread</i>	4.95

BLUE CHEESE ARANCINI <i>Saffron aioli</i>	4.5
CHARCUTERIE BOARD <i>Salami, chorizo, cured ham</i>	7/ 11.5
<i>Homemade breads</i>	3.25
<i>Marinated olives</i>	3.5

## MAINS

MOULES MARINIÈRES <i>Fries, homemade bread</i>	9.5
BEER BATTERED FISH <i>Chips, pea purée, tartare sauce</i>	12.5
FISHERMAN'S PIE <i>Prawns, salmon, haddock, cod</i>	10.5
BEETROOT & GOATS' CHEESE SALAD <i>Watercress, pesto, goats' cheese, pesto sauce</i>	9.5
CRAYFISH, PRAWN SALAD <i>Marie-rose, iceberg, rye bread</i>	10.95

KING PRAWN, SQUID, COCKLE LINGUINI <i>Tomato, chili sauce</i>	10.5
CHARGRILLED CHICKEN CAESAR SALAD <i>Poached egg, croutons, anchovies</i>	9.5
8OZ STEAK BURGER <i>(Pink/well done), brioche, gherkin, gruyere, relish, triple cooked chips</i>	12.5
VEGETABLE BURGER <i>Vegetable and lentil, brioche, gherkin, gruyere, relish, triple cooked chips</i>	11.5

## DESSERTS

SWISS MERINGUE <i>Passion fruit curd, meringue, coconut ice cream</i>	6
STICKY TOFFEE PUDDING <i>Stem ginger ice-cream</i>	6

VANILLA PANNA COTTA <i>Blueberry sorbet, pickled blueberries, shortbread</i>	6
APPLE, BERRY CRUMBLE <i>Crème anglaise, vanilla ice-cream</i>	6

All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens. Allergy information is available, please ask your server.