

Mother's Day

£23.95 | 2 COURSES

£29.95 | 3 COURSES

TO START

Homemade root vegetable, ginger and coconut soup with house bread **VG, DF**

Smoked mackerel pate with beetroot relish, dressed leaves & granary toast

Duck & orange parfait with chutney and sour dough toast

Smoked haddock & cod fishcake with dill crème fraîche

Honeyed goat's cheese mousse with textures of beetroot, pea shoots, port reduction & crostini **V**

MAINS

Roast rump of Bramfield beef, roast potatoes, Yorkshire pudding, roasted parsnips, braised red cabbage, market greens, carrots & swede mash and red wine gravy

Roast local pork loin, roasted potatoes, Yorkshire pudding, roasted parsnips, braised red cabbage, market greens, carrot & swede mash and red wine gravy

The Ship's classic fish 'n' chips, either cod or haddock deep fried in batter with hand cut chips, peas and tartare sauce

Mushroom, butternut squash & hazelnut Wellington with hasselback potatoes, market greens and vegetable gravy **VG, DF**

Pan fried seabream with crushed new potatoes, orange braised fennel, spinach & salsa verde **GF**

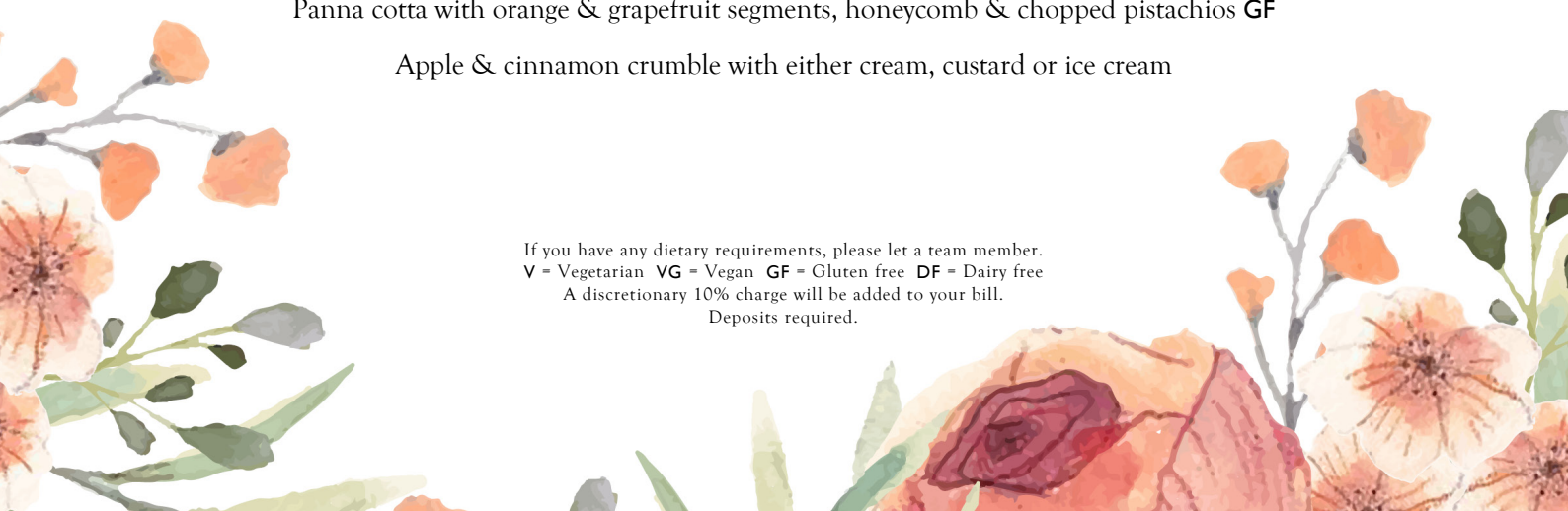
TO FINISH

Homemade banana cake with passionfruit curd, toffee sauce and banana ice cream

Warm chocolate brownie with honeycomb ice cream and salted caramel sauce

Panna cotta with orange & grapefruit segments, honeycomb & chopped pistachios **GF**

Apple & cinnamon crumble with either cream, custard or ice cream



If you have any dietary requirements, please let a team member.
V = Vegetarian **VG** = Vegan **GF** = Gluten free **DF** = Dairy free
A discretionary 10% charge will be added to your bill.
Deposits required.