

Sunday Best

Small Plates

Whitebait, lemon mayo £7.5

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

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

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

Potted ham hock, piccalilli £9 **GF**

Salt & pepper squid, sweet chilli mayo £7.5

Roasts with all the trimmings

Roast sirloin of Hereford beef **GFA DFA** £23.5

Wild mushroom wellington **VG** £20.5

Roast lamb shoulder **GFA DFA** £22.5

Mains

Beer battered haddock & chips, mushy peas **GFA** *small* £12.5 | *large* £18

6oz beef burger, smoked Applewood, bacon jam, crispy onion, fries, slaw £18.5

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

Chickpea dahl, aromatic rice, flat bread **GFA VE** £18

Sides to share £7

seasonal vegetables | roast potatoes | crispy new potato, crispy onions, sriracha **DF VG** | caesar salad **GFA**

Desserts

Sticky toffee pudding, vanilla ice cream, toffee sauce £9

White chocolate cookie dough, vanilla ice cream, white chocolate sauce, raspberry crisp £9

Strawberry trifle, custard, genoise sponge, chantilly cream, dark chocolate £9.5

Forced rhubarb crumble, vegan vanilla ice cream **N VE** £9

Dann's ice creams & sorbets £3 *per scoop* **GFA DFA N VGA**

vanilla | chocolate | Norfolk strawberry | salted caramel | blackcurrant sorbet

lemon & prosecco sorbet | raspberry sorbet | gooseberry & elderflower sorbet

Local cheese board £13.5

Baron Bigod, Norfolk Dapple & Binham Blue with chutney, celery, grapes & crackers



THE SHIP

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