

SNACKS

Filo & Twine Sourdough, salted butter £4.50 | Mixed Olives GF £4.00

1/2 Pint Prawns & Mayo GF £7 | Parmesan & Truffle Fries £5.50 | French Fries £4.00

Homemade sausage roll £4.00 | Salt & Pepper Squid, Sriracha mayo GF £6

Padron Peppers, smoked paprika crumb £6VG

SHARING BOARDS

The Ship's Ploughmans, ham, sausage roll, Norfolk Dapple cheese, pickles, chutney, sourdough £17.00

Fish Board, smoked mackerel pate, prawn cocktail, pickled cockles, Chalk Stream trout, sourdough £18.00

Vegan Mezze, humous, olives, smoked aubergine, sweet potato falafel, tzatziki, pitta bread £16.50 VG

Fish, Chips and a Pint

Large line-caught Haddock & Chips, Mushy Peas & Tartare Sauce with a Pint of Adnams Ale £19.50 (or a 175ml glass of Red or White house wine)

Line-caught Haddock & Chips, Mushy Peas & Tartare Sauce Small £12.50 | Large £18.00

PLATES

Heritage Tomato Salad, whipped burrata, olives, basil £9.50 V
Grilled Sardines, toasted sourdough, olive tapenade, dill oil £8.50
Smoked Mackerel Pate, caper & raisin salsa, sourdough £8.00

Smoked Chicken Caesar Salad, gem lettuce, sourdough croutons, Parmesan, anchovy dressing £7/14

60z Hereford Brisket & Bone Marrow Beef Burger, Suffolk Gold, truffle mayo, lettuce, tomato, fries £18.50

Dressed Cromer Crab, potato salad, Blakeney leaves, chive mayo £19.50 GF

Lemon & Oregano Roasted Courgette, spring onion, feta, cucumber & tomato salad £15.00 V GF

n & Oregano Roasted Courgette, spring onion, feta, cucumber & tomato salad £15.00 V GF Grilled Sea Bass, Jersey Royals, peas, mint pesto £21.50

Sweet Potato & Za'tar Falafel, flatbread, vegan tahini yoghurt, pickled red onion & pomegranate £17 VG

PUDDINGS

Sticky Toffee Pudding, toffee sauce, vanilla ice cream £8.50 Vanilla Panna Cotta, berry compote £8.50 VG

Affogato £5.5

Saffron Dairy Ice Cream Pots £5