



THE SHIP DUNWICH

NIBBLES & SNACKS

Homemade Bread with olive oil, balsamic (GF available) £4.00

Mixed olives (GF) £3.50

Salt & Pepper Squid sriracha mayonnaise £5.50

TO START

Soup of the Day £8.00

Roasted celeriac, beetroot, goats cheese and quinoa salad, toasted walnuts and rocket VG £9.00

Hot Smoked Salmon with watercress, shallots & horseradish GF £10.50

½ Pint of Prawns with aioli & lemon £5 / 10

Norfolk Chicken & Black Pudding Ballotine, carrot jam, watercress £10.50

SIDES

£3.50 each

Chips

Mixed salad (GF)

Winter Greens

MAINS

Beer Battered North Sea Haddock, hand cut chips, mushy peas & tartar sauce £17.00

Caramelised Red onion Beef Burger, onion jam, Binham blue cheese, baby gem, beef tomato, red onion marmalade, gherkin, burger sauce and fries £16.00

Pan fried bream, mussel and saffron fish stew, north sea sourdough £22.00

ROASTS

Roasted Sirloin of Beef, roast potatoes, roasted parsnips & carrots, cauliflower cheese, Yorkshire pudding, pan gravy £18.00

Pork Belly, roast potatoes, roasted parsnips & carrots, cauliflower cheese, & pan gravy £19.00

Butternut Squash & Mushroom Wellington, roasted potatoes, parsnips, carrots, cauliflower cheese & pan gravy V £17.00

TO FINISH

Sticky Toffee Pudding, toffee sauce, salted caramel ice cream £8.50

Triple Chocolate Brownie with marmalade ice cream (GF) £8.50

Assorted Aldeburgh Ice Cream & Sorbets (3 scoops) (GF & VG available) £5.50

East Anglian Cheese -Baron Bigod, Binham, Blue, Norfolk Dapple, Chutney & Crackers (GF available) £11.00

Alburgh ice cream and sorbets (per scoop) (GF) £2.00

(Vanilla, chocolate, strawberry, salted caramel, banana & honeycomb, cookie dough) (Vegan vanilla)

(Raspberry, mango, banana & passionfruit, , cherry)

If you have any dietary requirements, please inform a team member

V Vegetarian GF Gluten free VG Vegan DF Dairy free