



THE SHIP

Sunday Best

Small Plates

- Tempura soft shell crab, sriracha, lime GF £8.5
- Whitebait, tartare sauce £7.5
- Sausage roll, piccalilli £6.5
- Half-pint of prawns, marie rose GFA £8.5
- Green herb hummus, flat bread VG £6.5
- Soup of the day, sourdough VG £6
- Asparagus, hollandaise aioli, parmesan £9
- Lamb sweetbread fritter, mint pea purée, bacon crumb £9
- Artichoke, chicory, orange, grapefruit, vegan feta salad, pine nuts VG £9

Roasts with all the trimmings

- Roast sirloin of Hereford beef GFA DFA £23.5
- Chicken supreme GFA DFA £22.5
- Beetroot and mushroom wellington VG £20.5

Mains

- Chickpea dahl, aromatic rice, flat bread VG GFA £18.5
- Chalk stream trout, potato terrine, tenderstem, white wine sauce £23
- 6oz beef burger, smoked applewood, truffle mayo, crispy onion, fries, slaw DFA £18.5
- Beer battered haddock & chips, mushy peas & tartare sauce GFA small £12.5 | large £18

Sides to share all £7

- Parmesan truffle fries | French fries | Seasonal vegetables | Crispy new potato chives crispy onion sriracha | Roast potatoes

Desserts

- Sticky toffee pudding, Saffron Dairy vanilla ice cream, toffee sauce £9
- Forced rhubarb crumble £9 GF VE
- Saffron Dairy vegan vanilla ice cream £9
- White chocolate cookie dough, vanilla ice cream, crispy raspberry £9
- Choose from vanilla, chocolate, strawberries & cream, salted caramel, blackcurrant sorbet, lemon sorbet, raspberry sorbet

- Local Cheese Board, Baron Bigod, Norfolk Dapple and Binham Blue with chutney, celery, grapes and crackers £13.5

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