



**THE SHIP**  
DUNWICH

## NIBBLES AND SNACKS

Homemade bread with olive oil, balsamic £4

Mixed Olives £3.50

Salt & Pepper Squid with Nanjing dipping sauce (soy, lime and coriander ) DF £5.50

½ Pint of Prawn with wild garlic Aioli & Lemon DG GF £5.5/11

## TO START

Vegan Soup of the Day served with Rustic Bread £8.5

Pea and feta fritters, zaatar mint yogurt V GF £9

Suffolk Ham Hock Terrine, onion jam, charred green onion, puffed pork and sourdough £9.5 DF

Pan seared king prawns and chorizo, rustic bread and watercress £10

Hot and cold smoked salmon, shallots, horseradish, preserved lemon and croutes £10

Roasted pepper and chickpea pate, toasted seeds olives, herb oil, toasted pitta VG £8.50

## MAINS

Line-caught Haddock & Chips, mushy peas & ships tartare sauce £17 DF

Slow roasted portobello mushrooms, butterbean mash and herb dressing £17 VG

Caramelized Red Onion Beef Burger, truffle and parmesan mayonnaise, thyme salt fries £17.5

Smoked haddock fishcake, Welsh rarebit, greens and watercress velouté GF £18

Ships fish of the day please ask for more info £19

Roasted Norfolk Chicken Breast, sauteed gnocchi, spring peas, pancetta and herb pesto £18

tomato and coriander roasted squash, giant cous cous and coriander yogurt V £17

## SIDES

Thyme salt chips £4.5 | Fries £4 | Parmesan and truffle fries £5.5

Local greens £4 | Mixed salad £4

## TO FINISH

Black forest Brownie, cherry coulis, chocolate soil and kirsch cream GF £8.5

Sticky toffee pudding, toffee sauce, Aldeburgh vanilla ice cream £8.5

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

Coconut panna cotta, mango coulis charred pineapple and lime compote VG GF £8.50