



THE SHIP

2 courses £27 3 courses £32

Small plates

Soup of the day **V**

Salt & pepper squid, sriracha mayo

Crispy whitebait, lemon aioli

Cockle popcorn, vinegar

Black Dog Deli sausage roll, sticky pickle

Beef cheek taco, chipotle mayo, pickled red onion, coriander, artichoke **DF**

Beetroot & kohlrabi salad, chicory, whipped feta, pomegranate **V GF DF**

Smoked salmon rilette, pickled cucumber, keta **GFA**

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

Roasts with all the trimmings

Sirloin of beef **GFA**

Pork belly **GFA**

Portobello mushroom & vegan applewood cheddar wellington **VG**

Mains

Beer battered haddock & chips, mushy peas & tartare sauce **GFA**

Pan-fried bream, crushed new pots, spinach, caper brown butter **GF**

Roast butternut & vegan feta, Mediterranean vegetable couscous, balsamic glaze **V**

6oz beef burger, smoked applewood, field mushroom, truffle mayo, crispy onion, fries, slaw **DFA**

Mushroom risotto, pickled wild shrooms, vegan parmesan, truffle **V GF**

Ploughmans, Norfolk Dapple, ham, sausage roll, beer pickled onions, gherkin, tomato chutney

Sides

seasonal vegetables £4.5 | roast potatoes £5 | yorkshire pudding £1.5 | fries £4

parmesan & truffle fries £5.5

Desserts

Sticky Toffee Pudding, Saffron Dairy vanilla ice cream, toffee sauce

Eton Mess, Norfolk strawberries, meringue, chantilly cream **GF**

Scorched Rum Pineapple, Coconut, Elderflower Sorbet **GF V**

Chocolate Brownie, Blackcurrant Sorbet, chocolate soil **GF V**

Cheese Selection Baron Bigod, Norfolk Dapple, Bingham Blue, Chutney £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

An optional 10% service charge will be applied to your bill