



THE SHIP

Sunday Best

Small Plates

Soup of the day, sourdough **VG GFA** £6

Salt & pepper squid, sweet chilli mayo £7.5

Whitebait, tartar sauce £7.5

Green herb hummus, flatbread **VG** £6.5

Asparagus, hollandaise aioli, parmesan £10.5

Artichoke & citrus salad, chicory, orange, grapefruit, vegan feta, pine nuts **VE** £9

Roasts

Roast sirloin of Hereford beef **GFA DFA** £23.5

Wild garlic mushroom wellington **VG** £20.5

Lamb shoulder sharer for two, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy, mint sauce £45

Mains

Chickpea dahl, coconut rice, flatbread **VG GFA** £18.5

Chalk stream trout, potato terrine, spring vegetables, white wine sauce £23

6oz beef burger, smoked applewood, slaw, truffle mayo, crispy onions, fries **DFA** £18.5

Beer battered haddock & chips, mushy peas & tartare sauce **GFA** £18

Sides to share all £7

parmesan truffle fries | french fries | chunky chips | seasonal vegetables |

crispy new potato chives crispy onion sriracha | roast potatoes | caesar salad **GFA**

Desserts

Sticky toffee pudding, Saffron Dairy vanilla ice cream, toffee sauce £9

Forced rhubarb crumble, Saffron Dairy vegan vanilla ice cream £9

White chocolate & cookie dough, white chocolate sauce, vanilla ice cream £9

Hot cross bun & butter pudding, vanilla custard £9

Saffron Dairy ice creams & sorbets **GF** £3 per scoop

Choose from vanilla, chocolate, strawberries & cream, salted caramel, blackcurrant sorbet, lemon sorbet, raspberry sorbet

Local cheese board, Baron Bigod, Norfolk Dapple & Binham Blue with chutney, celery, grapes & crackers £13.5 (not included in set menu price)

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