

Sunday

Sourdough Boule, *for two to share*, balsamic, olive oil and cultured butter **V** 481 kcal 5

Pea, Mint, & Mascarpone Arancini, garlic aioli, watercress **V** 311 kcal 7

Starters

Roasted Tomato & Chargrilled Red Pepper Soup, whipped feta and basil crumb **V, VGA** 309 kcal 10

Grilled Mackerel, pickled goji berries, dill oil, cucumber, rye bread crumb 374 kcal 13

Burrata, with charred heritage tomatoes, pine nuts and pickled shallots **or** Crispy artichoke hearts, black truffle, artichoke purée, chervil, hazelnut crumb **V** 409 kcal 13

Ham Hock, Pea & Cornichon Terrine, apple, broad bean and watercress salad with mustard mayonnaise 462 kcal 13

A Plate of Smoked Salmon, soda bread lemon 214 kcal **100g** 12 • 388 kcal **180g** 20

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 516 kcal 10.5

Mains

R2R **Fish & Chips**, thick cut chips, smashed peas and tartare sauce 844 kcal 22.95

Spinach & Ricotta Ravioli, sage and caper brown butter, toasted pine nuts, pea shoots **V** 622 kcal 25

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce 789 kcal 25.95

Risotto, broad bean, pea and courgette, whipped feta, toasted almond and lemon pangrattato, courgette flowers **V, VGA** 811 kcal 24

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes.

Our meat is responsibly sourced from trusted UK producers.

Beef Sirloin, horseradish sauce 775 kcal 24

Chicken, sage and onion stuffing, bread sauce 717 kcal 20

Nut Roast, homemade nut roast with vegetarian gravy **V** 624 kcal 20

Sides 6 each

Koffmann's Fries **V** 144 kcal

Posh Fries, Parmesan and truffle 296 kcal

Steamed Samphire, lemon, sea salt **V** 108 kcal

Maple-Roast Carrots & Parsnips **VG** 311 kcal

Seasonal Greens **V** 189 kcal

Mixed House Salad **VG** 136 kcal

Roast Potatoes, garlic and thyme **V** 259 kcal

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V** 659 kcal 9

Dark Chocolate Crèmeux & Strawberry Sorbet, cocoa nib crumb, basil oil **V** 409 kcal 10

Lemon & Elderflower Posset, poached blueberries, oat crumble, brown sugar meringue 411 kcal 9

Three Scoops of Ice Cream **V & Sorbets** **VG** 7.95

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day.

R2R - 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



THE SHIP

RESTAURANT & BAR