

# Set lunch

*Two courses 24.95 • Three courses 29.95*

## Starters

**Beetroot Soup & Vegan Feta Cheese**, confit lemon oil, radish shavings and seeded wholemeal croutons **VG** 387 kcal

**Ham Hock, Confit Chicken, Tomato & Parsley Terrine**, plum chutney, sourdough croutes and endives 481 kcal

**Pesto Marinated Mozzarella**, peas, broad beans, watercress and toasted sourdough 412 kcal

**Steamed Mussels**, cider, crème fraîche, served with warm crusty bread 306/624 kcal

## Mains

**Flat Iron Steak**, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

**Slow-Cooked Crispy Pork Belly**, mashed potato, mustard creamed cabbage and bacon, crispy onions 873 kcal

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

**Linguine Primavera**, asparagus, peas, spinach, broad beans, lemon pangrattoto, Granarolo cheese **V,VGA** 709 kcal

## To Finish

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

**Dark Chocolate Brownie**, salted caramel sauce, clotted cream **V** 447 kcal

**Strawberry Eton Mess**, meringue, Chantilly cream, compressed strawberries 407 kcal

**Cheddar & Brie**, biscuits, celery and chutney 309 kcal

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### *The finer details*

**V** vegetarian | **VG** vegan | **VGA** vegan option available

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. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.



# THE SHIP

RESTAURANT & BAR