**Starters**

Aberdeen Angus beef tartare, toasted rosemary bread, royal Legbar egg yolk 12

French onion soup, gruyere cheese scones, shallot crisps 7

Dorset leg of lamb croquettes, mint yogurt dip, tarragon crisps 8.5

Pan fried queen scallops, spring pea puree, black pudding 10.5

Spiced Devon crab cake, poached duck egg, samphire, lemon thyme sauce 9

Goats cheese, Swiss chard, caramelised beetroot, pickled rhubarb, balsamic glaze (v) 7

Pan fried squid, Suffolk chorizo, chickpeas, chilli and parsley oil 8.5

Warm artichoke, blood orange, candy beets, pine nuts, vegan feta salad on toasted sourdough bread (vg) 7

**Sharers**

Ploughman’s board; butlers secret cheddar, pork pie, wild boar and black pudding scotch egg, apple slaw, pickled onions, piccalilli, sourdough bread 20

Baked Somerset camembert, rosemary, garlic, caramelised onion jam, homemade bread (v) 14

Suffolk salami, Oxspring ham, smoked mutton, Suffolk chorizo, apple chutney olives, pickles crusty bread 23

**Mains**

Pan fried lamb medallions marinated in rosemary and garlic, buttered broad beans, salsify puree, sweet potato cake, red wine reduction 21

Baked whole Dover sole, burnt butter shrimps, roasted lemon, truffle fries 22

Chicken Kiev, spring greens, squash puree, tarragon potato, garlic butter sauce 16

21-day aged Aberdeen Angus fillet steak, triple cooked chips, 200g for 28, 14 per every 100g added, choose your sauce, peppercorn, stilton, or bone marrow

Chicken, Oxspring ham and wild mushroom pie, savoy cabbage, chive mash 18

Smoked haddock, poached hens egg, spring greens, broad beans, smoked bacon, tarragon butter sauce 15.5

Pan roasted duck breast, baby kale, duck leg croquette, potato fondant, cherry sauce 20

Wild mushroom and spring pea pearl barley risotto, vegan cheddar, rocket, candy beetroot crisps (vg) 14

Baked goats cheese salad, candy beets, broad beans, squash, blood orange, sprouting broccoli, balsamic (v) 13

Pan fried hake fillet, burnt leeks, steamed clams, red pepper sauce 20

Pan roasted trout fillet, crab crushed mids, buttered Swiss chard, thyme, white wine cream sauce 19

The Ship Burger, cheese, ale onions, shredded lettuce, ketchup, mayonnaise, pickles, fries 15

Young’s beer battered cod, fat chips, pea puree, tartar sauce, lemon wedge 16.5

Trio of Sausage: pork and leek, venison, wild boar and sage; creamy mash, ale gravy 14.5

**Sides**

Sweet potato wedges, chive crème fraiche 5

Mac and cheese 5 add truffle oil 2

Creamed spring greens, toasted hazelnuts 4

Purple sprouting broccoli, toasted almonds 5

Triple cooked chips/ fries, truffle mayonnaise 4.5

**Puddings**

Apple and rhubarb crumble, custard 6.5

Double chocolate gluten free brownie, honeycomb ice cream 6.5

Blood orange Bakewell tart, vanilla ice cream 6.5

Vanilla panna cotta, spiced rhubarb compote, shortbread biscuit 6.5

Vegan Figgy toffee pudding, vanilla ice cream 6.5

Cheese- choose 1 for £5, 2 for £8, or 3 for £12, 4 for £15

Butlers secret cheddar, Kentish blue, Croxton brie, Driftwood goats

Served with sliced apple, celery, fruit bread and crackers