**THE SHIP**

French onion soup, gruyere cheese scones, shallot crisps bread (v) 7

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

Dorset leg of lamb croquettes, mint yoghurt dip, tarragon crisps 9

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

Baked Somerset camembert, rosemary, garlic, caramelised onions, toasted homemade bread (v) 14

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

STARTERS

ROASTS

Honey and wholegrain mustard glazed mini sausages 6, Roasted sweet potato wedges 5,   
Maple glazed parsnips 5, Butlers Secret cauliflower cheese 6, Spring greens 4  
Broccoli and toasted almonds 6, 2 double egg Yorkies and gravy 4

Vanilla panna cotta, spiced rhubarb compote,

shortbread biscuit 6.5

Apple and rhubarb crumble, vanilla custard 6.5

Double chocolate brownie, honeycomb ice cream (gf) 6.5

Figgy toffee pudding, vanilla ice cream (vg) 6.5

Blood orange Bakewell tart, vanilla ice cream 6.5

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

Butlers secret cheddar, Kentish blue,

Croxton brie, Driftwood goats

Served with sliced apple, celery, fruit bread and crackers

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PUDDINGS

SHARING SIDES

All our roasts are served with goose fat roasties, double egg yorkies, braised, spring greens, carrot and swede puree, honey glazed celeriac, broccoli.

Horseradish and mustard crusted Angus rump of beef, bone marrow beef gravy 20.5

Wick Manor twice cooked crispy pork belly, cider gravy 17.5

Lemon and thyme roasted chicken , bone marrow beef gravy 16.5

Mint and thyme marinated boneless leg of lamb, rosemary gravy 18.5

Chefs Roast; beef rump, pork belly, chicken, bone marrow beef gravy 24

Veggie Wellington; roasted butternut squash, spinach and goats cheese wrapped in filo pastry, veggie gravy 16.5\*

Wild mushroom, lentil and cranberry loaf, Vegan Yorkie, red wine gravy (vg) 15.5 \*  
\* Veggie and vegan roasts come with rapeseed oil roasties

Ship burger, American cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 15.5

Young’s beer-battered cod, triple-cooked chips, pea puree, tartar sauce, lemon wedge 16.5

Chicken, Oxspring ham and wild mushroom pie topped with short crust pastry, savoy cabbage, chive mash 18

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

Wild mushroom and winter pea pearl barley risotto, vegan cheddar, hot rocket salad, beetroot crisps (vg) 14

MAINS

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.