



THE SHIP HOTEL

— Brancaster —

SUNDAY MENU

Dear Guests,

As a living wage employer already, we are taking one step further to support our fantastic, hard-working team. We are adding 10% of Discretionary Service Charge to every Dining Table which is being shared equally with all Staff Members at the Ship.

Where possible our ingredients are all locally sourced. All dishes are subject to availability

APPETISERS

Marinated Mediterranean Olives £4.50 SD,V

Tempura Calamari
Chilli, Garlic & Tartare Sauce £6.50 G,V

Brancaster Natural Rock Oyster
Shallot Vinegar £3.00 each / 6 for £16.00 / 12 for £32.00 CR,SD

Homemade Spiced Nuts £4.00 N,SD,V

Smoked Salmon & Crayfish Parcel
Basil Oil £7.00 F,E

Homemade Toasted Foccacia Bread
Cold Pressed Oil & Balsamic £5.00 G,SD,V

STARTERS

Roast Plum Tomato & Harissa Soup
Homemade Foccacia Bread £7.50 G,D,C,V

Pan Fried Tiger Prawns Skewer
Green Thai Sauce, Spring Onion £11.00 G,CR,SD

Heritage Tomato & Basil Bruschetta
Balsamic Glaze £9.50 SD,D,V

Tuna & Avocado Tartare
Celery Shaves, Puff Pastry, Chilli Oil £13.00 F,C,G,SD

Norfolk Asparagus.
Poached Egg, Hollandaise Sauce £9.00 F,CR,D,SD

Pan Seared North Sea Scallops
Pea Purée, Pancetta Crisp £13.00 CR,SD

Cod & Salmon Fishcakes
Lobster & Fennel Sauce £10.00 F,CR,G,D

SUNDAY ROASTS

Served 12.00 to 17:00 Subject to Availability

Roast Sirloin of Beef (Cooked Medium Rare)
Roast Potatoes, Yorkshire Pudding, Seasonal Roast Vegetables, Gravy £19.50 G,D,E,SD

Lemon & Rosemary Roast Chicken
Roast Potatoes, Stuffing, Yorkshire Pudding, Seasonal Roast Vegetables, Gravy £19.50 G,D,E,SD

MAINS

Pan Seared Fillet of Sea Bream
New Potatoes, Norfolk Asparagus, Shrimp Parsley Butter £23.00 F,SD,D,CR

Roasted Beetroot Risotto
Baked Goats Cheese, Balsamic Glaze, Toasted Parsnip Crisps £18.00 D,CSD

Herb Crust Rack of Lamb (Cooked Medium Rare)
Creamy Mash Potatoes, Roasted Purple Carrot, Spring Cabbage, Red Wine Jus £24.00 D,SD,C,G,MU

Lobster Linguine
Lobster, Tomato, Chilli, Cream, Brandy Bisque £31.00 CR,SD,G,D,C (Available Gluten Free)

Vegan Panko Cauliflower Tacos
Homemade Guacamole, Red Cabbage Salad, Red Pepper Coulis £18.00 G

Beer Battered Haddock
Hand Cut Chips, Crushed Peas, Tartar Sauce £17.00 G,F,E,SD

Homemade Rump Beef Burger (Cooked Medium Well)
Charcoal Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Mustard Mayo, Purple Slaw, Skinny Fries £17.50 G,D,S,SD,E,MU

SIDES

Hand Cut Chips £4.50 G,V

Buttered
New Potatoes £4.50 D,V

Skinny Fries £4.50 G,V

Chilli & Garlic
Broccoli £4.50 D,V

Purple Slaw £4.50 D,E,MU

Creamy
Mash Potatoes £4.50 D,V

Spring Cabbage £4.50 D,V

Mixed
Leaves Salad £4.50 MU,V

ALLERGENS KEY

Gluten G. Dairy D. Fish F. Sulphur Dioxide SD. Crustaceans CR. Molluscs M. Soy SO. Celery C. Egg E. Mustard MU. Nuts N. Lupin L. Sesame S. Peanuts P.
Vegetarian V. Vegan VG