



THE SHIP HOTEL

— Brancaster —

— LUNCH 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 - 4.5 SD.V

Buffalo Chicken Wings

Blue Cheese Dip - 6.5 G.D.SD

Brancaster Natural Rock Oyster

Shallot Vinegar - 3 each / 6 for - 16 / 12 for - 32 CR.SD

Homemade Spiced Nuts - 4 N.SD.V

Smoked Salmon & Crayfish Parcel

Basil Oil - 7 F.E

Homemade Olive & Sundried Tomato Focaccia Bread

Cold Pressed Oil & Balsamic - 5.5 G.SD.V

— Starters —

Minestrone Soup

Toasted Ciabatta Bread - 7.5 G.C.V

Caprese Salad

Heritage Tomatoes, Mozzarella, Fresh Basil - 9.5 SD.D.V

Tuna & Avocado Tartare

Celery Shaves, Puff Pastry Stick, Chilli Oil - 13 F.C.G.SD

Tandoori Tiger Prawns Skewer

Mango & Chilli Chutney - 11 CR.SD.D

Pan Seared North Sea Scallops

Chorizo, White Cauliflower Purée - 13 CR.SD.D

Seafood Salad

Octopus, Clams, Squid, Prawns, Focaccia Bread - 11 F.CR.G

— Sandwiches —

All Sandwiches & Wraps served on either White, Brown or Gluten Free Bread with Dressed Leaves & Salted Crisps

Prawns & Marie Rose Sandwich

Gem Lettuce, Cucumber - 9 G.D.C.SD.CR

Three Cheese Toastie

(Stilton, Parmesan, Cheddar), Confit Onion - 7 G.D.SD.V

Pulled Pork Wrap

Spring Onion, Wild Rocket, Barbecue Mayonnaise - 11 G.D.MU

Norfolk Crab Sandwich

Harissa Spiced Mayo, Roasted Peppers - 11 G.D.CR.SD.MU

— Mains —

Pan Seared Fillet of Sea Bream

New Potatoes, Norfolk Samphire, Beurre Blanc Sauce - 23 F.SD.D.CR

½ Baked Lobster

Thai Sauce, Skinny Fries, Summer Dressed Leaves - 31 CR.SD.G.D.

Beer Battered Haddock

Hand Cut Chips, Crushed Peas, Tartar Sauce - 17 G.F.E.SD

Vegan Purple Cauliflower Tacos

Lemongrass, Ginger & Coconut Milk Sauce, Coriander, Guacamole - 18 G

Dressed Crab

Buttered New Potatoes, Focaccia Bread, Saffron Aioli, Dressed Leaves - 20 D.CR.G.E.MU

8oz Fillet Steak (add 3 Pan Fried Tiger Prawns - 8)

Roasted Cherry Tomatoes, Hand Cut Chips, Peppercorn Sauce, Wild Rocket - 34 SD.D.G.C

Superfood Salad (Vegan Option Available)

Goats Cheese, Black & Red Quinoa, Edamame Beans, Curly Kale, Blueberries, Freeze Dried Cherries, Sunflower Seeds, Walnuts, Orange Dressing - 18 D.CSD

Homemade Rump Beef Burger (Cooked Medium Well)

Charcoal Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Mustard Mayo, Purple Slaw, Skinny Fries - 17.5 G.D.S.SD.E.MU

— Sides —

Hand Cut Chips - 4.5 VG

Skinny Fries - 4.5 VG

Purple Slaw - 4.5 E.MU.V

Buttered

New Potatoes - 4.5 D.V

Chilli & Garlic

Broccoli - 4.5 VG

Summer Mixed

Leaves Salad - 4.5 MU.VG

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