



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 - 4.5 SD.V

Homemade Spiced Nuts - 4 N.SD.V

Buffalo Chicken Wings
Blue Cheese Dip - 6.5 G.D.SD

Smoked Salmon & Crayfish Parcel
Basil Oil - 7 F.E

Brancaster Natural Rock Oyster
Shallot Vinegar - 3 each / 6 for - 16 / 12 for - 32 CR.SD

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

Tandoori Tiger Prawns Skewer
Mango & Chilli Chutney - 11 CR.SD.D

Caprese Salad
Heritage Tomatoes, Mozzarella, Basil - 9.5 SD.D.V

Pan Seared North Sea Scallops
Chorizo, White Cauliflower Purée - 13 CR.SD.D

Tuna & Avocado Tartare
Celery Shaves, Puff Pastry Stick, Chilli Oil - 13 F.C.G.SD

Seafood Salad
Octopus, Clams, Squid, Prawns, Focaccia Bread - 11 F.C.R.G

— Sunday Roasts —

Served 12 - 17 Subject to Availability

Roast Sirloin of Beef (Cooked Medium Rare)
Roast Potatoes, Yorkshire Pudding, Seasonal Roast Vegetables, Gravy - 19.5 G.D.E.SD

Lemon & Rosemary Roast Chicken
Roast Potatoes, Stuffing, Yorkshire Pudding, Seasonal Roast Vegetables, Gravy - 19.5 G.D.E.SD

Vegetarian Nut Roast (Cashew Nuts, Mushrooms, Cranberries)
Roast Potatoes, Yorkshire Pudding, Seasonal Roast Vegetables, Vegetarian Gravy - 18 G.D.E.SD.N.V

— 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.C.R.G.E.MU

Superfood Salad (Vegan Option Available)
Goat's Cheese, Black & Red Quinoa, Edamame Beans, Curly Kale, Blueberries,
Freeze Dried Cherries, Sunflower Seeds, Walnuts, Orange Dressing - 18 D.C.SD

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