



THE SHIP HOTEL

— Brancaster —

— LUNCH MENU —

Dear Guests,

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.VG

Buffalo Chicken Strips
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.VG

Smoked Salmon Canapés
Dill Cream Cheese, Basil Oil - 7 F.D.G.SD

Homemade Olive & Sundried Tomato Focaccia Bread
Cold Pressed Oil & Balsamic - 5.5 G.SD.VG

— Starters —

Minestrone Soup
Toasted Ciabatta Bread - 7.5 G.C.VG

Heritage Tomato Bruschetta
Red Onion, Basil, Balsamic Glaze - 9.5 SD.G.VG

Crispy Duck & Watermelon Salad
Strawberries, Grapes, Watermelon & Strawberry Dressing - 11 SD

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

Crab Tian
Mango, Avocado, Basil Oil - 11 SD.CR

Seafood Salad
Octopus, Clams, Squid, Prawns, Focaccia Bread - 11 CR.G.M

— Sandwiches —

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

Prawns & Marie Rose Sandwich
Gem Lettuce, Cucumber - 9 G.D.C.SD.CR.MU

Pan Fried Chicken Caesar Wrap
Romaine Lettuce, Streaky Bacon, Caesar Dressing - 11 G.D.EF.MU

Three Cheese Toastie
(Stilton, Parmesan, Cheddar), Confit Onion - 7 G.D.SD.V.MU

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

— Mains —

Pan Seared Fillet of Sea Bream
New Potatoes, French Beans, Lemon & Dill Sauce - 23 F.SD.D

½ Baked Lobster (Whole Lobster - 50)
Thai Sauce, Skinny Fries, Summer Dressed Leaves - 31 CR.SD.D.MU

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

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

Vegan Purple Cauliflower Tacos
Lemongrass, Ginger & Coconut Milk Sauce, Coriander, Guacamole - 18 G.VG

8oz Fillet Steak (add 4 Pan Fried Tiger Prawns - 9)
Roasted Mushroom, Hand Cut Chips, Béarnaise Sauce, Watercress - 34 SD.D.E

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.SD.N.V

Homemade Rump Beef Burger (Cooked Medium Well)
Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Mustard Mayo, Purple Slaw, Skinny Fries - 17.5 G.D.SD.E.MU

— Sides —

Hand Cut Chips - 4.5 VG

Buttered
New Potatoes - 4.5 DV

Skinny Fries - 4.5 VG

Chilli & Garlic
Broccoli - 4.5 VG

Purple Slaw - 4.5 E.MU.V

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