



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 —

Brancaster Natural Rock Oyster CR.SD
Shallot Vinegar - 3.5 each / 6 for - 19 / 12 for - 38

Marinated Mediterranean Olives - 5 SD.V

Chef's Bread
Whipped Salted Butter - 5.5 G.SD.V.D

Homemade Chilli Roasted Nuts - 4 N.V.SD

— Starters —

Brancaster Mussels

Mules Mariniere (White Wine, Shallot, Crème Fraiche, Parsley), French Baguette - 12.5 D.M.SD.G

Roasted Pumpkin

Binham Blue Cheese, Hazelnuts, Thyme - 10 D.N

Soup of The Day

Chef's Bread & Whipped Salted Butter - 8.5 D.G

Torched Mackerel

Chorizo-Braised Leeks, Shallot Crisps - 12.5 D.F (available pescetarian)

Coronation Chicken

Flaked Almonds, Puffed Rice, Chilli, Sourdough Toasts - 11 G.E.MU

— Sandwiches —

Served on White, Granary or Gluten Free Bread, with Dressed Leaves & Salted Crisps

Norfolk Crab Sandwich

Harissa Spiced Mayo, Roasted Peppers - 12.5 G.D.CR.SD.MU

Norfolk Ham Sandwich

Colman's Mustard Mayo, Wild Rocket - 10 G.D.MU

Prawns & Marie Rose Sandwich

Gem Lettuce - 11.5 G.D.C.SD.CR

Cheese Sandwich

Norfolk Dapple Cheese, Norfolk Knobbly Chutney - 8 G.D

— Mains —

Fillet of Cod

Tomato Passata Lentils, Vinaigrette Dressing, Baby Fennel - 25 F.D.MU

Brancaster Mussels

Mules Mariniere (White Wine, Shallot, Crème Fraiche, Parsley), Skinny Fries - 26 D.M.SD

Linguine Vongole

Clams, Parsley, Garlic, Chilli, White Wine - 18 M.D.SD.G.SO (available gluten-free)

Sirloin Steak

Café de Paris Butter, Mushroom Ketchup, Cherry Tomatoes, Hand Cut Chips - 32 SD D.E.SO.MU.F
add Peppercorn Sauce - 3 / surf 'n' turf? add Pan Fried Tiger Prawn Skewer - 8.5 CR.SD

Spiced Pumpkin Risotto

Braised Pumpkin, Pumpkin Seeds, Heritage Carrots, Chive Oil - 18 SD.D (available vegan)
add Pan Fried Chicken Skewer - 6.5 SD / add Pan Fried Tiger Prawn Skewer - 8.5 CR.SD

— Classics —

Beer Battered Haddock

Hand Cut Chips, Mushy Peas, Lemon, Tartar Sauce - 17.5 G.F.E.SD.MU

Teriyaki Chicken Burger

Sesame Bun, Asian Slaw, Teriyaki, Mayonnaise, Skinny Fries - 19 G.N.SD.SO

Chicken Caesar Salad

Cos Lettuce, Pancetta, Anchovies, Parmesan, Croutons, Caesar Dressing - 17 SD.E.F.G.MU

Roasted Butternut Squash Salad

Feta Crumb, Bocconcini Mozzarella, Wild Rocket, Chickpeas, Pecans, Pomegranate, Tahini Dressing - 16 S.D.N
add Pan Fried Chicken Skewer - 6.5 SD / add Tiger Prawn Skewer - 8.5 CR.SD

Ship's Beef Burger

Brioche Bun, Bacon Jam, Raspberry Pickled Onions, Cheddar Cheese, Black Garlic Aioli, Skinny Fries - 19 G.D.S.SD.E.MU (available gluten-free)

— Sides —

Hand Cut Chips - 4.5 VG

Skinny Fries - 4.5 VG

Dressed Leaves - 4.5 VG

Asian Slaw - 4.5 E.MU.V

Wild Rocket & Parmesan - 4.5 MU.D

Chilli & Garlic Broccoli - 4.5 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