



# THE SHIP HOTEL

— Brancaster —

## — DINNER 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 —

Nocellara Olives - 5.5 SD,V

Homemade Chilli Roasted Nuts - 4 N.V,SD

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

Toasted Sourdough  
Beurre Noisette Butter - 5.5 G,SD,V,D

## — Starters —

Chicken & Parma Ham Terrine  
Pickled Shimeji Mushrooms, Tarragon Mayonnaise, Dressed Leaves - 12 SD,C,E,MU

Herb Crusted Gravdlax  
Fennel, Cucumber & Dill Salad, Citrus Segments - 13 SD,F,MU

Soup of The Day  
Sourdough Bread & Whipped Butter - 8.5 D,C,G,MU,SD

Brancaster Mussels & French Baguette  
Thai Green Curry, Coconut, Chilli - 12 M,SD,G,P,MU,N

Jerusalem Artichoke & Blood Orange Salad  
Feta & Mixed Leaf, Honey & Sherry Vinegar Dressing- 10 D,SD,E,MU

## — Mains —

Fillet of Salmon  
Fried Green Beans, Roasted Peanuts, Silverskin Onions, Sesame Oil - 26.5 F,P,SD

Brancaster Mussels  
Thai Green Curry, Coconut, Chilli, Skinny Fries - 24 M,SD,G,P,MU,N

Fillet of Seabass  
Fennel Jam, Grilled Spring Onion, Brancaster Mussels, White Crab, Shellfish Bisque - 27.5 SD,CR,D,D,F,C,G,M

Slow-cooked Aubergines  
Tamarind, Roasted Onion, Dill Oil, White Bean Puree - 16 SO,C

Chicken Supreme  
Pearl Barley, Silver Skin Onions, Carrots, Merlot Reduction - 22 G,D,C,SD,MU,L

Ribeye Steak  
Caramelised Shallot, Mushroom Miso Puree, Hand Cut Chips - 32 SD,D,SO  
add Blue Cheese Sauce - 3.5 G,D / add Peppercorn Sauce - 3.5 SD,D,G / surf 'n' turf? add Pan Fried Tiger Prawn Skewer - 9.5 CR,SD

## — Classics —

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

Jerusalem Artichoke & Blood Orange Salad  
Feta & Mixed Leaf, Honey & Sherry Vinegar Dressing - 18.5 D,SD,E,MU  
add Pan Fried Chicken Skewer - 6.5 SD / add Tiger Prawn Skewer - 9.5 CR,SD

Wild Mushroom Orzotto  
Truffle Oil, Wild Mushrooms, Chives, Wild Rocket- 17.5 SD,D,G  
add Pan Fried Chicken Skewer - 6.5 SD / add Pan Fried Tiger Prawn Skewer - 9.5 CR,SD

Ship's Beef Burger (available gluten-free)  
Chorizo Mayo, Miso Pickled Cucumbers, Smoked Cheddar, Sesame Seed Bun, Skinny Fries - 19.5. G,E,MU,D,SO,S,SD

## — Sides —

Hand Cut Chips - 4.5 VG  
Dressed  
Spring Leaves - 4.5 VG,MU

Skinny Fries - 4.5 VG  
Cold Green Beans,  
Cashew & Coconut Salad - 4.5 N,MU

Spring Slaw - 4.5,MU,V,D  
Chilli & Garlic  
Seasonal Greens - 4.5 D,SD

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