

# MOTHER'S DAY MENU

## 3 COURSE

### £42.50



### NIBBLES

**Prawn crackers +£5**  
Sweet chilli dip

**Marinated lemon and herb olives +£4 (v)(gf)**

**Warm salted almonds +£3.50 (v)(ve)(gf)**

**Breadboard +£8 (v)**  
Butter, balsamic & olive oil  
Serves 3-5

### STARTERS

**Soup of the day (v)(ve\*)(gf\*)**  
Focaccia bread and butter

**Chicken liver pate**  
Brioche toast, red onion chutney,  
parmesan and rocket salad, whipped butter

**Confit duck spring roll**  
Beansprout and spring onion slaw, plum  
sauce

**Smoked salmon (gf\*)**  
Lemon and dill cream cheese, granary  
toast, smoked salmon, capers, herb oil

**Beetroot and goats cheese tart (v)**  
Balsamic glaze, crushed pistachios,  
parmesan & rocket salad

### MAINS

**The Ship Double Cheeseburger (gf\*)**  
British beef, American cheese, big mac  
sauce, tomato, red onion, pickles,  
shredded lettuce, brioche bun, slaw, fries

**Lemon Sole (gf\*)**  
Pan fried sole, capers, brown butter,  
parsley, charred lemon, crushed  
potatoes, seasonal greens

**Braised beef wellington**  
Buttery mash, honey glazed carrots,  
crispy kale, carrot purée, beef gravy

**Shepherds Pie (gf\*)**  
Seasonal greens

**Truffled Mushroom Rigatoni**  
Field foraged mushrooms, truffle oil,  
garlic ciabatta, toasted pine nuts,  
parmesan, rocket

**chips/fries +£6**  
**seasonal greens +£5**  
**house salad +£6**

### ROASTS

**British Roast Beef (gf\*)**  
Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, homemade gravy

**Roast Chicken (gf\*)**  
Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, sage & onion stuffing, homemade  
gravy

**Roast Pork Belly**  
Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, homemade gravy

**Sweet Potato, Beetroot, Hazelnut & Smoked  
Cheese Parcel (ve)**  
Roast potatoes, parsnip purée, root crush,  
glazed carrots, seasonal greens, homemade  
gravy

### DESSERT

**Sticky Toffee Pudding**  
Butter scotch sauce, vanilla ice cream,  
custard

**Neapolitan Sundae**  
Vanilla, chocolate, strawberry ice cream,  
whipped cream, sprinkles, wafer

**Chocolate Fudge Cake**  
Dark & white chocolate sauce, fresh  
strawberries

**White Chocolate Creme Brûlée**  
Homebaked shortbread, fresh raspberries

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. (gf\*) = Gluten Free on request. Gluten Free & Vegan desserts available on request. Please note this is an example menu & dishes are subject to change. Thank you.

