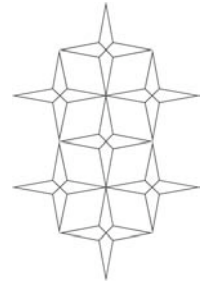


THE SHIP INN



STARTERS

- Jerusalem artichoke soup with truffle oil
- Carpaccio of cured venison, pickled beets and horseradish cream
- Roasted red peppers filled with cod brandade, served with a parsley sauce



MAINS

- Pan fried sea bass fillets with brown shrimp, mussel & leek broth
- Red onion & chickory tarte tartin with spiced lentils & rocket, apple & walnut salad
- Stuffed turkey breast with pigs in blankets, chestnuts, roast potatoes & winter vegetables
- Belly of pork with black pudding mash, roasted vegetables & cider jus

DESSERTS

- Chocolate & cardamom torte with orange granita
- Warm apple and frangipane tart with creme anglaise.
- Christmas Pudding parfait and a mini mince pie

IF YOU HAVE AN ALLERGY
PLEASE INFORM YOUR WAITER

**All our meat is
free-range or organic**

**All our fish is sourced ethically –
local and wild is best when stocks
allow. At other times, from
elsewhere in the UK, but never
from outside our shores**

*The price is £25 per person for 3 courses.
Private areas available for groups of 8 or more.
Please note this menu is available for advanced bookings only.*

