THE festavanta SHip

## SUNDAY

Two courses $£ 24.95$ - Three courses $£ 29.95$

## STARTERS

New Season English Asparagus V<br>Classic Steamed Moules Marinière<br>Hollandaise sauce, poached hen's egg | 388 kca<br>Watercress and spinach soup $\vee$ Lemon oil, crispy shallots, and warm sourdough bread | 397 kcal<br>Ham Hock \& Spring Pea Terrine<br>Piccalilli, toasted sourdough । 538 kal<br>Severn \& Wye Smoked Salmon<br>Soda bread, lemon 1214 kal

## ROASTS

All served with roasted potatoes, seasonal vegetables and cauliflower cheese

Aged Rump of Beef Pork Belly
Horseradish sauce 1775 kcal
Crackling, apple sauce |912 kal
Half Roast Chicken Vegan Nut Roast VG
Stuffing, gravy 1752 kcal Vegan gravy 1824 kcal

## MAINS

| R2R | Fish \& Chips GF |
| ---: | :--- | | Herb Crusted Cod GF |
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| Chorizo, tomatoes, chickpeas and white beans 1917 kcal |

## SIDES

| Roasted Root Vegetables VG $£ 5.00$ | Potatoes $\vee ¢ 5.00$ |
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| Mixed root vegetables \\| 180 kcal | Chips \| 264 kcal • Frites \| 225 kcal • Roast potato \| 356 kcal |
| House Mixed Salad Vg $£ 5.00$ | Filled Yorkshire Pudding $£ 4.00$ |
| Mixed leaf salad \| 138 kcal | Stuffing, roast potato, root vegetables, gravy \| 543 kca |
| Seasonal Greens V, GF \| 189 kcal £5.00 | Pigs in blankets \| 488 kcal $£ 5.00$ |



THE SHIP
RESTAURANT \& BAR

