

Pre-theatre

Two courses £19.95 • Three courses £24.95

Starters

Confit Chicken, Parsley & Parma Ham Roulade, red onion marmalade, toasted sourdough 322 kcal

Burrata, peas, broad beans, confit tomato and herb salad, hazelnut pesto V 591 kcal

Smoked Salmon Mousse on Melba Toast, pickled fennel and cucumber, garlic aioli, watercress 199 kcal

Roasted Red Pepper & Tomato Soup, basil crisp, lemon oil and warm sourdough bread V 318 kcal

Mains

Slow Cooked Harissa Chicken, tapenade crushed potato, Tenderstem® broccoli and crispy skin 682 kcal

Herb Crusted Cod, bacon, lettuce and peas, saffron potatoes, salsa verde 718 kcal

Jackfruit Dahl, jasmine rice, onion bhaji, tomato sambal, mango chutney VG 701 kcal

Flat Iron Steak, skin on fries, green peppercorn sauce and watercress 917 kcal

Sides

Skinny Fries VG 255 kcal 5

Posh Fries, Parmesan and truffle 296 kcal 6

Thick Cut Chips VG 294 kcal 5

Steamed Samphire, lemon, sea salt V 108 kcal 6

Seasonal Greens V 189 kcal 5

Three Cheese Truffle Mac & Cheese 286 kcal 6

Mixed House Salad VG 136 kcal 5

Roasted Root Vegetables, honey, thyme V 347 kcal 5

To Finish

Strawberry & White Chocolate Iced Parfait, pistachio praline 411 kcal

Warm Dark Chocolate & Candid Pecan Brownie, clotted cream 468 kcal

Peach Melba, roasted peach, raspberry compote, vanilla bean ice cream 601 kcal

Selection of Ice Cream V & Sorbet VG

The finer details

V vegetarian | VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.



THE SHIP

RESTAURANT & BAR