

# PRE-THEATRE MENU

Two courses £19.95 • Three courses £24.95

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## STARTERS

### Confit Chicken, Parsley & Parma Ham Roulade **GFA**

Red onion marmalade, toasted sourdough | 322 kcal

### Burrata **V, GF**

Peas, broad beans, confit tomato and herb salad, hazelnut pesto | 591 kcal

### Smoked Salmon Mousse on Melba Toast

Pickled fennel and cucumber, garlic aioli, watercress | 199 kcal

### Roasted Red Pepper & Tomato Soup **V, GFA**

Basil crisp, lemon oil and warm sourdough bread | 318 kcal

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## MAINS

### Slow Cooked Harissa Chicken **GF**

Tapenade crushed potato, Tenderstem® broccoli and crispy skin | 682 kcal

### Herb Crusted Cod **GF**

Bacon, lettuce and peas, saffron potatoes, salsa verde | 718 kcal

### Jackfruit Dahl **VG, GF**

Jasmine rice, onion bhaji, tomato sambal, mango chutney | 701 kcal

### Flat Iron Steak **GF**

Skin on fries, green peppercorn sauce and watercress | 917 kcal

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## SIDES

Skinny Fries **VG, GF** | 255 kcal **£5.00**

Thick Cut Chips **VG, GF** | 294 kcal **£5.00**

Posh Fries **GF** **£6.00**

Parmesan and truffle | 296 kcal

Seasonal Greens **V, GF** | 189 kcal **£5.00**

Mixed House Salad **VG, GF** | 136 kcal **£5.00**

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## TO FINISH

### Strawberry & White Chocolate Iced Parfait **GF**

Pistachio praline | 411 kcal

### Warm Dark Chocolate & Candid Pecan Brownie

Clotted cream | 468 kcal

### Peach Melba **V, GF**

Roasted peach, raspberry compote, vanilla bean ice cream | 601 kcal

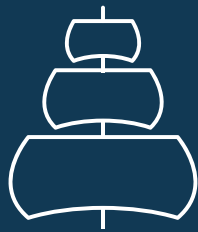
Selection of Ice Cream **V, GF** & Sorbet **VG, GF**

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 @ChichesterHarbourHotel

**V** vegetarian • **VG** vegan • **GF** gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal per day.



# THE SHIP

RESTAURANT & BAR