

Set lunch

Two courses 22.95 • Three courses 27.95

Starters

Cauliflower & Gruyère Soup, smoked almonds, puffed potato **VGA** 388 kcal

Smoked Duck, orange, pomegranate, pistachio and watercress, split dressing 419 kcal

Herb Crusted Goat's Cheese, red onion jam, rocket and pine nuts **V** 111 kcal

Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

Slow-Cooked Crispy Pork Belly, mashed potato, mustard creamed cabbage and bacon, crispy onions 873 kcal

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal

Vegetable Katsu Curry, steamed white rice, sesame cabbage salad, pickled vegetables **VG** 908 kcal

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream 659 kcal

Classic Crème Brûlée, sable biscuit **V** 411 kcal

Apple, Rhubarb & Almond Crumble, custard **V** 512 kcal

Cheddar & Brie, biscuits, celery and chutney 309 kcal

The finer details

V vegetarian | **VG** vegan

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