



THE SHIP INN

AT PORLOCK WEIR

Starters

- Homemade soup, bread & butter (G, D) 7.50
The Ship Inn Scotch egg, fennel ketchup, watercress (G, Mu, E) 7.95
Ham hock & apricot terrine, piccalilli, focaccia, watercress (G, Mu) 9.50
Smoked haddock chowder, granary bread, chive oil (G, F, Mu) 8.95
Prawn & smoked salmon cocktail, avocado salsa, melba toast (G, N, S, E, F) 10.00
Salt & chilli squid, tartare sauce, pickled cucumber (F, G, E) 9.00
Wild mushroom & focaccia bruschetta, vegan feta, sunblush tomato pesto, watercress (G, V) 9.50
Beetroot, blue cheese, candied walnuts, rocket, local honey (D, N) 9.00

Mains

- Beer battered cod & chips, crushed peas, tartare sauce (G, F, Mu, E) 17.00
Whole baked fish of the day, garlic butter, new potatoes, winter greens (D, F) 22.00
Pan fried fillet of hake, chorizo & butterbean stew, spinach, red pepper sauce (F, Mu) 23.00
Little Oak Farm gammon chop, grilled pineapple, egg, chips, piccalilli (G, Mu, E) 19.00
Venison & red wine ragu, tagliatelle pasta, baby spinach, parmesan (G, D) 19.50
Garlic & parsley chicken Kiev, mashed potatoes, green beans, flaked almond (D, N, G, E) 22.00
Homemade pie, mash, winter vegetables & gravy (G, D) 22.00
Seared local sirloin steak, chunky chips, mushroom, grilled tomato, peas, pepper sauce (Mu, D) 28.00
The Ship Inn beef burger, caramelised onions, bacon, cheese, chips, coleslaw (G, D, E, Mu) 18.50
Roasted spiced cauliflower, crushed sweet potato, green beans, vegan feta, harissa dressing (V) 19.50
Chestnut & wild mushroom parcel, pickled enoki mushrooms, braised kale (G, V) 20.00

Desserts

Please see the black board for dessert options

Allergens, if you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.

G- gluten; N- nuts; D- dairy; F- fish; S- shellfish; Mu- mustard; Se- sesame; E- egg; So- soya; Cr- crustaceans; V- vegan