The Ship Inn

Nibbles	
Puffed pork crackling, apple & vanilla dip	£5.95
Freshly baked baguette & homemade butter	£4.95
Marinated anchovies & grilled lemon	£5.95
Dorset charcuterie board / pickles, roasted peppers, pickled mustard, homemade bread & butter	£11.50
Baked camembert / roasted homegrown courgette, cured homegrown tomato, dukkah (serves two)	£14.00
Starters	
French onion soup / buttered crouton, grilled cheese	£6.95
Beef rump tartare / Sauce Vero, capers, parsley, garlic, pecorino foam, cured egg yolk	£11.00
Beetroot tartare / Sauce Vero, capers, parsley, garlic, pecorino foam, cured egg yolk	£6.95
Pate or terrine of the day (ask our team for price and description)	20,75
Pan roasted scallops / grilled homegrown courgette ribbon, chicken skin, scallop broth & Thai dressing	£9.50
Torched Cornish mackerel / compressed homegrown cucumber, miso & yuzu sauce, "caviar"	£7.95
Chargrilled purple sprouting broccoli / slow cooked Ship's hen egg, truffle mayonnaise, dukkah	£7.95
Mains	
Crispy butter chicken curry / Jasmine rice, coriander chutney, pickled onions	£15.95
Pan roasted cod /crispy squid, grilled baby gem, spring onion relish, fish bone broth	£16.95
Slow roasted shoulder of pork /rainbow chard, crushed chickpeas, black pudding croquette, cumin carrots	£16.95
Dorset lamb shank / French mash & cheese Aligot, nettle pesto, dukkah	£21.00
Whole roasted mauve aubergine / apricot couscous, Harissa & smoked almond pesto	£15.50
Cornish mussels / Curried, cider or white wine served with homemade baguette or French fries	£15.95
Crispy butter banana shoot curry / Jasmine rice, coriander chutney, pickled onions	£14.00
Pan roasted king prawns / chard lemon, chilli & garlic butter, Jasmine rice	£16.00
Devon Beef fillet / crispy polenta, roasted onion, bone marrow mayonnaise, tender stem broccoli	£24.50
	£24.50
Sides	
Sides Sweetcorn fritters & chimichurri	£5.95
Sides	

£4.95

£6.95

Iceberg lettuce wedge, blue cheese sauce, pickled walnuts

Raclette cheese new potatoes