

# THE SHIP INN

## SURF, TURF AND EARTH

### Surf

Local Seared Scallops

*pea puree, crispy parma ham, pickled beetroot*  
£9.95

*A main course plus lemon crushed potatoes*  
£18.95

Hop Smoked Salmon

*Herm foraged rock samphire, beer hollandaise*  
£7.50

Trio/Half Dozen Herm Oysters

*shallot vinegar, lemon, tabasco*  
£5.95/£9.95

Whole Baked Locally Line Caught Fish

*garlic buttered new potatoes, seasonal vegetables*  
£MARKET PRICE

Whole/Half Grilled Guernsey Lobster

*shaved summer salad, garlic buttered new potatoes*  
£24.95/£15.95

Charred Channel Island Mackerel Fillet

*Herm foraged sea vegetables, beetroot textures, tempura Herm oyster* £12.95

Dressed Chancre Crab

*chopped salad, char-grilled lemon, sour dough toast, Guernsey butter* £16.95

### Turf

Guernsey Beef Carpaccio

*truffle emulsion, shaved parmesan, rocket*  
£7.95

Ham Egg and Chips

*hamhock terrine, poached egg, parsnip crisps*  
£6.95

### Choose Your Steak

(all steaks come cooked to your liking, with roasted cherry vine tomatoes, and your choice of side and sauce)

Black Gold 8oz Ribeye Steak £21.95

### Chefs Breed Choice Steak Selection

10oz Rump Steak £16.95

10oz Sirloin £22.95

8oz Fillet £24.95

8oz Ribeye £21.95

### Choose Your Side

duck fat chips

truffle mash

minted new potatoes

thai salad

shaved summer salad

### Choose Your Sauce

garlic butter

lime and chilli butter

sundried tomato and horse radish

butter

red wine jus

truffle jus

peppercorn sauce

Whole Roast Poussin

*lemon thyme, cajun fries, corn on the cob*  
£15.95

### Earth<sup>(v)</sup>

Asparagus, poached egg, parmesan, truffle oil  
£6.95

Trio Of Heritage Beetroot

*golden Guernsey (unpasteurised) goats cheese, walnut brittle*  
starter £6.95/ main course £10.95

Prima Vera Linguine

*courgette, fresh peas, broad beans, chilli, lemon ricotta, fine herbs*  
£10.95

Sage Gnocchi (v)

*squash puree, green beans, confit shallots, pine nuts, beurré noisette, cherry vine tomatoes,*  
£10.95

Head Chef David Hook works very closely with local supplier Jason Hamon from his Guernsey outlet Surf and Turf. Jason chooses the best possible beef, from superior Hereford to local Guernsey – and occasionally Herm reared cattle, which is aged by Jason in Guernsey and butchered at the White House Hotel by our team of chefs.

*Herm Island*  
Life from a fresh perspective

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### Gastro Favourites

#### Guernsey Beef Burger

*Jason Hamon's smoked belly bacon, White House smoked cheddar, chorizo jam, brioche bun, fries*  
£13.50

#### Tempura Black Bream Fillet

*pea puree, Pont Neuf potatoes, tartare sauce, char grilled lemon wedge*  
£14.95

#### Farmhouse Sausages

*wholegrain mustard mash, red wine jus*  
£9.95

#### The Ship Spiced Bean Burger (v)

*jalapenos, lettuce, tomato, guacamole, fries*  
£9.95

### Side orders £2.50

Seasonal vegetables, carrots and alliums, or new potatoes

### For Our Younger Guests £5.25

Farm House Sausage, Local Battered Fish, Chicken Breast OR Salmon Fillet  
*served with chips, new potatoes OR mash*  
And  
*garden peas, buttered carrots OR cucumber and carrot batons*

Pea and Parmesan Risotto (v)

Penne Pasta  
*served with Chef's secret tomato sauce (v), pesto (v), lamb meat balls OR bolognaise*

### Children's desserts £3.95

Sticky Toffee Pudding  
*caramel sauce, banana ice cream*

Chocolate Brownie  
*honeycomb, Herm vanilla ice cream*

Eton Mess

Ice Cream, £1.50/scoop

### Desserts £6.95

Cherry and Pistachio Arctic Roll  
*cherry gel, pistachio macaroon, cherry espuma, vanilla ice cream*

Dark Chocolate Brownie  
*orange textures, orange sorbet*

Baked Vanilla Cheesecake  
*baby pear, raspberry coulis, lychee granita*

Lemon Tart  
*burnt meringue, elderflower poached strawberries, strawberry gelato*

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