



# MENU

**ALLERGENS: 1 = Dairy, 2 = Nuts, 3 = Peanut, 4 = Crustaceans,  
5 = Fish, 6 = Mollusc, 7 = Soya, 8 = Celery, 9 = Eggs, 10 = Gluten,  
11 = Sesame, 12 = Mustard, 13 = Sulphur, 14 = Lupin**

*Please advise a member of the Ship Inn team about any dietary requirements before ordering your meal. Should you require alternatives, please do not hesitate to ask as we would be more than happy to accommodate you.*

## STARTERS & MAINS

**6 Herm oysters (6) £9.95**

*Served on crushed ice with freshly squeezed lemon*

**Cullen skink soup (1,5,10,12) £8.95**

*Traditional hearty smoked haddock and potato soup finished with crème fraiche and bread roll*

**Tempura fried seafood (4,6,9) £12.50**

*Tiger prawn, calamari, scallop, baby octopus served with Japanese mayonnaise and sweet chilli drizzle*

**Ship cocktail (1,4,5,6,10) starter: £8.95  
main: £16.00**

*Peeled Atlantic prawns bound with Marie rose sauce, smoked salmon, crab and avocado bound with Japanese mayonnaise served with malted brown roll*

**Ship deli board (1,5,10,12,14) starter: £9.50  
main: £18.95**

*Cured salmon, charcuterie, Bocconcini, feta, pickled fennel, roasted cherry tomato, avocado, humus and focaccia bread*

**Ship meat platter (1,10,14) per person £29.50**

*Lamb cutlet, barbeque beef, slow roasted belly pork, buttermilk chicken, chili pot, barbeque beans, Herm slaw, mushroom, grilled tomato and garlic rosemary salted fries*

**Fish pie (1,4,5,6,10) £16.95**

*Seafood cooked in white wine and dill velouté, finished with Guernsey cheddar and seasonal vegetables*

**Beef, mushroom & Gorgonzola pie (1,9,10,12) £16.95**

*Slow braised beef with mushrooms & Gorgonzola cheese, in suet pastry, with gravy, mashed potato or fries and seasonal vegetables*

## SIDES

**£4.50 each**

- \* Rosemary & garlic fries (2,12)
- \* Halloumi fries (1,9,10)
- \* Parmesan & truffle oil fries (1)
- \* Heritage tomato salad (13)
- \* Tender stem broccoli with garlic & chilli
- \* New potatoes
- \* Chunky chips

**Pan seared dive caught scallops (1,6) £22.00**

*Wrapped in pancetta served on crushed new potato, wilted spinach, kale and citrus butter*

**Double beef burger (1,10,12,13) £17.95**

*With cheese, pickles, tomato, baby gem, crispy smoked bacon, sriracha mayonnaise, served in a sour dough beer bun, with rosemary and garlic fries*

**Prime fillet steak (1,12) £32.00**

*Rocket and parmesan salad, grilled beef steak, tomato and chunky chips  
Dianne Sauce / peppercorn sauce / garlic butter*

**Butternut and thyme risotto (2,7) £15.95**

*With vegetarian parmesan, roasted walnuts and vine cherry tomatoes*

**Courgette and mushroom falafel £16.95**

*Mushroom falafel wrapped in courgette ribbons, with aubergine caviar, red pepper coulis and bouquetiere of vegetables*

## DESSERTS

**Apple and blackberry pie (1,10) £8.50**

*Simply served with vanilla ice cream*

**Crème brûlée tart (1,9,10) £8.50**

*With meringue, caramel fudge sauce, honeycomb, and raspberry sorbet*

**Chocolate and passion fruit delice (1,9,10) £8.50**

*White chocolate truffle and chocolate shards*

**Selection of ice cream (1,9,10) £4.50**

*Vanilla, chocolate, strawberry*

**Continental and English cheese (1,8,10) £9.50**

*Served with grapes, chutney, celery, and lavash biscuit*

*Herm Island*  
*Life from a fresh perspective*