THE SHIP INN

SMALL PLATES

Oysters au natural £3 each candied lemon, tobasco sauce

Pan seared hake fillet £15 beurre blanc, keta caviar, poached samphire

Guernsey mackerel fillet £10 horseradish creme fraiche, roasted beetroot, dill oil

Pan seared Guernsey crab cakes £15 arrabiata sauce, micro coriander salad

King prawns £10.95 cooked with nduja and coconut, chilli coriander and lime garnish

Tempura monkfish fillet £13.95 *with Gribiche mayo*

Crab nachos £13.95 *jalapenos, sriracha, lemon creme fraiche micro coriander salad*

Pan seared skate wing £12.95 *beurre noisette and capers*

Pan seared scallops £13.95 *vichyssoise, crispy leeks*

Guernsey seafood chowder £16 king prawns, hake, mussels

Wild mushroom and truffle arancini £9.95 *candied walnuts, basil pesto* Harissa spiced Romanesco cauliflower £9.95 romesco sauce, toasted almonds pickled shimeji mushroom

Roasted pork belly £10.95 *celeriac, and apple remoulade*

Braised beef cheek ballotine £13.95 roasted butternut puree, red wine sauce, crispy potato straws

Roasted chicken thigh £12.95 *butter curry sauce, baby bhaji*

Pork loin £12.95 candied red cabbage, celeriac puree, red wine sauce

Lobster tortellini £16.95 lobster butter sauce, whipped lobster bisque, bisque foam, watercress

SIDES £6

Truffle and parmesan fries Rocket parmesan sundried tomato salad Dauphinoise potatoes Cauliflower and pancetta gratin Chilli and garlic tender stem broccoli Green veg medley Hand cut chips Creamed spinach