



Here at The Ship Inn we are proud to serve quality, homemade food. We source locally and sustainably, knowing the story of all of our dishes; from farm to fork. Our steaks are butchered and dry-aged in house, guaranteeing only the finest cut reaches your plate. We make our sausages, bake our bread and only ever serve dishes we are genuinely proud of.

Food served: Mon - Thu 12pm - 9pm | Fri & Sat 12pm - 9.30pm | Sun 12pm - 8pm

## SHIP INN BAR SNACKS

Add seasoned skin-on-fries 3.00

### PORK BELLY BITES 9.50

Chunks of pork belly in Asian BBQ glaze topped with sesame and spring onion

### CAULI 'WINGS' (vg) 8.50

Cauliflower fried until golden, with vegan mint yoghurt dip

### BREAD & OLIVES (vg) 6.50

Marinated olives with hummus and homemade bread

### CRAB & PRAWN COCKTAIL 12.00

Atlantic prawns and crab with gem lettuce and Marie Rose sauce

### BAKED CAMEMBERT (v) 11.50

With toasted homemade focaccia and chutney

### HOUSE NACHOS (v) 13.50

Crispy tortilla chips loaded with tangy salsa, melty mozzarella and cheddar, sour cream, jalapenos, spring onion and red chilli

### SALT & CHILLI SQUID 10.00

Golden and crisp, with fresh lemon and sweet chilli dip

### CHILLI & GARLIC PRAWNS 11.50

King prawns dressed in our chilli, garlic and samphire sauce, with toasted focaccia

## PROPER PUB BAGUETTES

Served Mon - Fri, 12pm - 3pm

Artisan sourdough baguette with your choice of generous filling. Add seasoned skin-on-fries for 3.00

### CHICKEN CAESAR 12.00

Crispy buttermilk fried chicken, gem leaves, bacon and Parmesan

### FALAFEL (vg) 12.00

Sweet potato falafel, pickled veg and mint yoghurt

### PRAWN & MARIE ROSE 12.00

Succulent prawns in Marie Rose sauce with iceberg lettuce

### CAJUN FISH FINGER 12.00

Cajun dusted battered fish, crunchy leaves and harissa and lime aioli

## OUR FAMOUS PIES

Nothing says pub like a great pie!

Here at The Ship Inn we're known for our homemade pies - perfect shortcrust pastry encasing your choice of generous filling, served with creamy mash, seasonal greens, glazed carrot and rich gravy.

Vegan pie served with roasted new potatoes. All 19.50

**BRAISED STEAK & LOCAL ALE | CHICKEN, BACON & LEEK | VEGAN SEASONAL VEGETABLE (vg)**

**PIE OF THE WEEK** - ask for today's availability

## WINTER WARMERS

Hearty comfort dishes - limited availability

Our winter warmers are the ultimate comfort dishes for the colder months. Proper, hearty homemade food. All 16.00

### RED WINE BEEF STEW

Braised beef cooked in red wine with root vegetables, served with creamy mash, seasonal greens and a homemade dumpling

### TOAD IN THE HOLE

Our homemade sausages and giant Yorkshire pudding with creamy mash, seasonal greens and rich, thick gravy

### CREAMY CHICKEN STEW

Chicken and mushroom stew, served with buttery mash, seasonal greens and crisp puff pastry on the side for dipping

CHECK OUT THE BOARDS AROUND THE PUB FOR OUR WINTER WARMER DISHES

## PUB CLASSICS

The ultimate pub classics to tuck into

### FISH & CHIPS 18.50

Crispy ale battered fish served with our seasoned skin-on-fries, minted mushy peas, caper and dill tartare sauce and fresh lemon

### LAMB SHANK 24.00

Slow cooked lamb shank served with creamy mash, greens and rich, minted gravy

### SAUSAGE & MASH 16.50

Butcher's sausages with creamy mash, seasonal greens and rich, sweet onion gravy

### THE SHIP'S FISH STEW 23.00

Mussels, tiger prawns, haddock and new potatoes in our samphire and tomato broth, with baguette for dipping

### SCAMPI & CHIPS 17.50

Fried Whitby scampi served with seasoned skin-on-fries, minted mushy peas, tartare sauce and fresh lemon

### PORK BELLY 21.50

Tender pork belly with roasted new potatoes, seasonal greens and cider, apple and pork gravy

## FROM THE SEA

Fresh seafood, always. Check our boards for today's availability.

Being located right on Sandgate Beach we are fortunate to not only have stunning sea-views but access to the freshest seafood too. We work directly with Folkestone Trawlers who use day-boats to catch fish every single day.

### THE SHIP FISH PIE 20.00

Smoked haddock, cod, salmon and prawns, in our dill and lemon sauce, topped with Parmesan mash and herb crumbs, served with seasonal greens

## MUSSELS

Large, steaming pots of mussels served with skin-on-fries and toasted homemade focaccia for mopping. All 23.00

### MOULES MARINIERE

Classic mussels in rich white wine and cream sauce with onions and garlic

### TOMATO & CHORIZO

Rich tomato, chorizo and herb sauce

### CREAMY SAMPHIRE

Fresh samphire and cream sauce

### FISH & CHIP SHOP SHARER 32.00

Giant ale battered fish fingers, salt and pepper squid, king prawns, Whitby scampi, skin-on-fries, minted mushy peas and homemade tartare

## FROM THE GRILL

We butcher and dry-age our steaks in house, only the finest quality cuts reach your plate

Steaks served with seasoned skin-on-fries, grilled tomato and watercress

Add your sauce: Creamy Peppercorn | Garlic Butter | Chumichurri - all 3.00

RUMP 19.00 | SIRLOIN 22.00

Make it a Surf'n'Turf - Add: Scampi 6.50 | Chilli & Garlic Prawns 9.50

### BOURBON BBQ RIBS 24.00

Slow cooked ribs glazed in house bourbon BBQ sauce served with skin-on-fries and ranch salad

### BUTCHER'S PORK PLATE 28.00

Pork belly, butcher's sausage, bourbon BBQ ribs, skin-on-fries, onion rings, slaw and ranch salad

## SHIP INN BURGERS

Our burgers are served in a toasted bun with seasoned skin-on-fries and house slaw. All 17.50

Add: Bacon 2.00 | American Cheese 1.50

### SHIP INN BEEF BURGER

Homemade brisket and chuck patty with our house burger sauce, onions and pickles

### FRIED KOREAN CHICKEN

Buttermilk fried chicken topped with Korean BBQ sauce, crunchy leaves, spring onions and red chilli

### ALE BATTERED FISH BUN

Crispy fish with crunchy leaves, pickles, minted peas and caper and dill tartare sauce

## VEGAN & SALADS

### VEGAN 'FISH' & CHIPS (vg) 18.50

Ale battered banana blossom 'fish' with skin-on-fries, minted mushy peas and tartare

### VEGAN SOY BURGER (vg) 17.50

Vegan soy patty with sweet potato falafel, house vegan burger sauce and skin-on-fries

### CHICKEN CAESAR SALAD 18.00

Buttermilk fried chicken, crispy bacon, gem leaves, Caesar dressing and Parmesan

### BAKED SALMON SALAD 18.00

Baked salmon with new potatoes, samphire, capers and Caesar dressing

## SIDES

TRUFFLE & PARMESAN FRIES (v) 5.50 | BATTERED ONION RINGS (vg) 4.50 | HONEY ROASTED ROOT VEG (v) 4.50  
SKIN-ON-FRIES (vg) 4.00 | SOURDOUGH BAGUETTE & BUTTER (v) 3.00

## CHEF SPECIALS & DESSERTS

CHECK OUT THE BOARDS AROUND THE PUB FOR OUR CHEF SPECIALS & DESSERTS

## SUNDAY ROAST

Our famous roast dinners are served every Sunday from 12pm - sell out.  
Ask at the bar to reserve your table - don't miss out on the best roast in town.