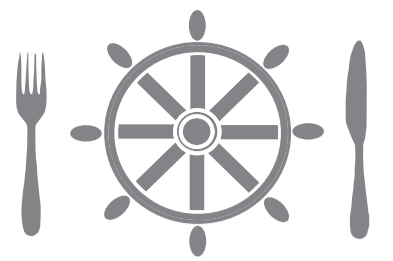


the SHIP HOTEL

MENU



HIGH STREET • NEW ROMNEY • KENT TN28 8AZ ☎ 01797 362776 THESHIPHOTELANDRESTAURANT@GMAIL.COM WWW.THE-SHIP-HOTEL.CO.UK

STARTERS

Chef's Hot Soup Bowl 5.50
French stick & butter

Traditional Prawn Cocktail 7.50
brown bread & butter

Garlic Mushroom Gratin ^V 6.95
Oven baked with fresh garlic butter & sage, topped with a cheese and herb crumb, salad & bread for dipping

Twice Baked Cheddar Cheese Souffle ^V 7.95
Oven baked & topped with cream cheese and chive with a small seasonal salad

Grilled Courgette Salad ^{Vg} 7.95
Grilled courgette with an Edamame bean & tomato ragu & pea shoot salad

SHARING STARTERS

Oven Baked Camembert ^V 9.95
Topped with rosemary, honey & garlic, cooked until molten, served with seasonal salad & bread for dipping

Kilo of Connemara Irish Mussels 12.95
Finished in white wine, tarragon & cream, served with bread for dipping

MAINS

Beer Battered Cod Fillet ^{Ng} 13.95
double dipped chips, peas, tartare sauce

Homecooked Pie of the Day 13.25
parsley mashed potato, vegetable plate & jug of gravy

Vegan Penang Curry ^{Vg} 13.95
a fiery aromatic coconut sauce, pilau rice, garlic naan, mango chutney

Apple Cider Braised Pork Belly 14.95
black pudding & apple bon bon, parsley mashed potato, pork crackling, vegetable plate & cider jus

Oven Baked Rainbow Trout Almonde 13.95
roasted almonds, lemon butter sauce, Anna potato, vegetable plate

Chef's Macaroni and Cheesy Leek Bake ^V 12.95
cheesy herb crumb topping, double dipped chips, seasonal salad

Ship's Style Chicken Katsu Curry 13.50
panko breaded chicken, katsu curry sauce, pilau rice, garlic naan, green salad.

Breaded Wholetail Scampi 13.75
double dipped chips, peas, tartare sauce

Honey Baked Ham 11.95
free range fried eggs, double dipped chips & baked beans

Garlic and Rosemary Roasted Rack of Lamb 17.95
black pudding & apple bon bon, Anna potato, vegetable plate, red wine & onion jus

Honey and Orange Roasted Duck Breast 16.95
black pudding & apple bon bon, Anna potato, vegetable plate, honey & orange butter sauce

FROM THE GRILL PIT

6oz homemade Beef Burger, Barbeque Sauce 12.95

6oz Chicken Burger, Mayonnaise 12.95

6oz Jackfruit Burger, Sweet Chilli Sauce ^{Vg} 12.95

All served in a pretzel bun with seasonal salad, pot of coleslaw & French fries.
Add cheese ^V 1.00 or vegan cheese ^{Vg} 1.20

16oz T-Bone Steak 25.95

10oz Rump Steak 18.95

10oz Ribeye Steak 21.95

8oz Fillet Steak 24.95

12oz Double Pork Chop 14.95

All served with double dipped chips, panko breaded onions rings, pot of peas, grilled tomato

SALADS

Grilled Tuna Steak 13.95

Grilled Chicken Breast 12.95

Grilled Hot Smoked Salmon 14.50

All served with a dressed seasonal salad & crispy potato wedges

SIDES

Garlic Bread ^V 3.75 add cheese ^V 1.00

French Fries ^V - double dipped chips 3.75

Bread & Butter ^V 1.00

Panko Breaded Onion Rings ^V 3.95

Pot of Homemade Coleslaw ^V 2.50

Pot of Mushy Peas ^{Vg} / Garden Peas ^{Vg} / Baked Beans ^{Vg} 1.75

Dressed Side Salad ^{Vg} 3.50

Sauces - Peppercorn ^V, Stilton ^V or Diane ^V 2.50

Little persons (under 12s)

Battered Cod Goujons ^{Ng}

Sausage Duo

Macaroni Cheese & Leek Bake ^V

Buttermilk Chicken Fillet

Honey Baked Ham

All served with French fries and peas, beans or seasonal salad

7.50

DESSERTS

Hot Chocolate Pudding
with chocolate brownie sauce

Sticky Toffee Pudding
with butterscotch sauce

Treacle Sponge
with butterscotch sauce

Vegan Cheesecake
please ask for today's choice

Lemon Panna Cotta Tart

Banoffee Pie

all the above served with a choice of ice cream,
cream or custard, 6.50 each

Luxury Ice Creams
Madagascan vanilla, strawberries & cream,
double chocolate, salted caramel
1 scoop 1.50, 2 scoops 3.00, 3 scoops 4.00

Ship's Cheeseboard 7.25
selection of cheeses with crackers, chutney and garnish

LIGHT BITES

JACKET POTATOES 7.95

Cheese & Beans ^v

Prawn Marié Rose

Vegan Coleslaw ^{vg}

Sausage & Onion

Bacon & Stilton

Smoked Salmon & Cream Cheese

served with a seasonal salad

BLOOMER SANDWICHES 7.95 ON GRANARY OR WHITE BREAD

Ham & Mustard

Sausage & Onion

BLT, Mayonnaise

Cheese & Tomato ^v

Cheese & Onion ^v

Prawn Marié Rose

Smoked Salmon & Cream Cheese

served with a seasonal salad & French fries

OMELETTES 8.50

served with a seasonal salad & French fries

Cheese & Mushroom ^v

Sausage & Onion

Ham & Tomato

Salmon & Cream Cheese

PLOUGHMANS LUNCH 10.95

served with French stick & butter, pickled egg,
grapes, celery, coleslaw, salad, pickle

Mature Cheddar ^v – Brie ^v – Stilton ^v

Ham

Prawn Marie Rose

Smoked Salmon

BASKET SUPPERS 7.95

Battered Cod Goujons,
French fries, tartare

Beetroot Falafels ^{vg}
French fries, horseradish mayonnaise

Buttermilk Chicken Fillets
French fries, mayonnaise

Skewered Sausages,
French fries, barbecue sauce

Breaded Cheesy Jalapenos ^v
French fries, mango chutney

BREAKFASTS

Served daily from 9am till 11am

Please ask to see our breakfast menu

Afternoon Teas

Homemade Cakes, Scones and Cream Teas

available for pre-order only

Please ask for a menu

^v suitable for vegetarians ^{vg} suitable for vegans ^{ngi} non-gluten containing ingredients.

Please advise our staff if you are concerned about or have any food related **ALLERGIES** or special dietary needs.
If you require further information on ingredients, please ask a member of staff. We cannot guarantee that our products do not contain traces of nuts &/or seeds. Fish dishes may contain bones. Weights are approximate when uncooked.

There may be a delay during busy periods as all our food is cooked to order. 1021