



LITTLE SHIPS

RESTAURANT & CAFÉ

STARTERS

ROCK OYSTERS

Lemon, tabasco + shallot vinegar
6x 16.50 / 12x 33.00

HOME SMOKED SCOTTISH SALMON

Wild fennel, pickled cucumber, lemon crème fraiche 9.95

CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon 9.25

SALT + PEPPER SQUID

Chilli, spring onion, lemon mayonnaise + fresh lime 11.50

CHORIZO + MANCHEGO CROQUETAS

Shaved fennel, squid ink aioli 9.75

EARTHCUTERIE

Smoked, cured + pickled beetroot, goat's cheese mousse, balsamic, toasted seeds 8.50
(vegan option available)

ALLOTMENT ARTICHOKE

Our own roasted Allotment Jerusalem artichokes, toasted hazelnuts, cured free range egg yolk, preserved lemon + sherry vinegar dressing 8.95
(with prosciutto ham +1.95)

MAINS

FRUITS DE MER

House smoked salmon, Atlantic prawns, king prawns, mussels, cockles, dressed crab + rock oysters, lemon mayonnaise, shallot vinegar + tabasco 34.00 pp

CATCH OF THE DAY

Regular changing specials from our local fishing fleet MP

SHELLFISH LINGUINE

Mussels, clams + prawns in white wine, tomato, garlic + chilli 18.95

MOULES MARINIÈRE

Mussels steamed in white wine, shallot, garlic + cream, with warm local sourdough bread 18.25

SURF + TURF

Butterflied giant red prawn + free-range pork belly cooked over charcoal, nduja, tomato, chilli + herb salsa 23.95

BARBECUED KENTISH

LAMB SHOULDER

Slow cooked then barbecued + topped with our preserved lemon + foraged wild garlic gremolata 18.95

SOURDOUGH CRUSTED FREE-RANGE CHICKEN ESCALOPE

Aioli, lemon + smoky tomato sauce 17.50

TWICE BAKED CHEESE SOUFFLÉ

Flavoured with gruyere, parmesan + Kentish Blue, leek fondue, creamy cheese glaze 16.50

VEGAN SOURDOUGH CRUSTED SALT + PEPPER TOFU

Vegan aioli, lemon + smoky tomato sauce 15.95

POTATOES

DAUPHINOISE POTATOES
Bubbling in a creamy cheesy, garlicky sauce 4.75

CHUNKY CHIPS
Crispy, melting + golden 4.30

SKIN-ON FRIES
Traditional French pommes frites 4.20

VEGETABLES

TENDERSTEM BROCCOLI
Preserved lemon + olive oil 4.50

STEAMED SAMPHIRE
Seaweed butter 4.95

SPRING GREENS
Garlic + crispy shallots 4.25

JERUSALEM ARTICHOKE
From our allotment, roasted with olive oil, rosemary + toasted hazelnuts 4.75

BABY GEM
Sherry vinegar dressing, shaved Manchego cheese + sourdough croutons 4.20

DESSERTS

CHOCOLATE NEMESIS
Rich gluten free chocolate mousse cake with crème fraiche + fresh raspberries 7.95

LEMON CURD PAVLOVA
Hung vanilla yoghurt, zesty lemon curd + toasted almonds 7.25

TREACLE TART
A delicious treacle filling with local sourdough breadcrumbs, a hint of zesty lemon + crème fraiche 7.25

WARM STICKY DATE + GADD'S ALE SPONGE PUDDING
Toffee sauce + clotted cream ice cream 7.50

RHUBARB CRAQUELIN CHOUX BUN
Poached rhubarb, meadowsweet custard, + bee pollen crumble 7.50

All payments to be made as credit/debit card **only** + contactless ideally

A 10% service charge is added to all bills

Please alert us to of any food allergens + intolerances

Extra sauces from 25p