



LITTLE SHIPS

RESTAURANT & CAFÉ

NIBBLES

MIXED OLIVES

Herbs, lemon + garlic 3.95

MIXED NUTS

Almonds, cashews + peanuts 3.95

HOMEMADE CRACKLING

with charred apple sauce 4.50

ARTISAN BREAD BOARD

Whole roasted garlic, oil + vinegar 6.95

HOUMOUS

Herb dressing + crisp flatbread crackers 6.50

COCKLES

Local with malt vinegar 4.25

PLATTER OF FRUITS DE MER

For 2 people 38.00 per person

Whole Local Crab, Local ½ Lobster, King Prawns, Oysters, Salmon Rillettes,
Local Cockles + Mussels

Served on ice with fresh lemon, mayonnaise,
tabasco, shallot vinegar, rye bread

STARTERS

½ DOZEN ROCK OYSTERS

Lemon, tabasco + shallot vinegar 15.00 / 29.00

SALMON FILLET RILLETTES

Dill pickled cucumber + rye bread 8.95

CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon 9.25

CHORIZO SAUSAGE ROLL

Fresh from the oven with fennel seeds,
watercress + charred apple puree 8.50

SALT + PEPPER SQUID

Chilli, spring onion, lemon mayo +
fresh lime 10.95

GOATS CHEESE + CARAMELISED ONION TART

Served warm with wild rocket pesto 8.50

ESCALIVADA

A vegan Catalan dish of smoky charcoal roasted
vegetables from our *Harrison* oven, with torn
sourdough, allotment nasturtiums + capers 8.50

MAINS

CATCH OF THE DAY

Regular changing specials from our local fishing fleet MP

LOCAL CRAB

Aioli, lemon + skin on fries

Whole 23.95 / Picked 28.95

BEER BATTERED COD

Chunky chips, seaweed salt, homemade tartare sauce, malt vinegar 17.95

MOULES MARINIÈRE

Mussels steamed in white wine, shallot, garlic + cream, with warm local
sourdough bread 17.50

SHELLFISH LINGUINE

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

BARBECUED ORCHARD PORK CHOP

Crackling, charred apple puree, grain mustard cream sauce 17.95

SIRLOIN STEAK, 28 DAYS AGED (8oz)

Roasted tomato, watercress, café de Paris butter 24.00

SOURDOUGH CRUSTED CHICKEN ESCALOPE

Aioli, lemon + smoky tomato sauce 16.95

BARBECUED ALLOTMENT VEGETABLE SALAD

Served warm with crispy halloumi, chickpea, shaved fennel + lemon,
smoky tomato sauce 15.95

SUMMER SQUASH + CHEESE FRITTERS WITH ESCALIVADA

A Catalan dish of smoky charcoal roasted vegetables from our *Harrison* oven with
aubergine, peppers + tomatoes with crispy aromatic cheese fritters 16.95

POTATOES

ROAST POTATOES

Herbs, smoked paprika + olive oil 4.25

CHUNKY CHIPS

4.20

SKIN ON FRIES

3.95

VEGETABLES

CHICKPEA & CHORIZO

Lemon + shaved fennel salad 3.75

TOMATO + ROASTED PEPPER SALAD

Capers + croutons 3.75

SUMMER GREEN BEANS

Garlic butter 4.20

BABY GEM

Sherry vinegar dressing + shaved
Manchego cheese 4.20

BARBECUED COURGETTES

Chilli, garlic, lemon + almonds 3.95

ASIAN SLAW

Ginger, wasabi + sesame 3.75

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

Due to our cleaning protocols we only allow a
maximum of 90 minutes per table

A 10% service charge is added to all tables

Please alert us to of any food allergens + intolerances

Extra sauces .60p