



LITTLE SHIPS

RESTAURANT & CAFÉ

NIBBLES

MIXED OLIVES

Herbs, lemon + garlic 3.95

MIXED NUTS

Almonds, cashews + peanuts 3.95

HOMEMADE FREE-RANGE CRACKLING

with charred apple sauce 4.50

ARTISAN BREAD BOARD

Whole roasted garlic, oil + vinegar 6.95

HOUMOUS

Salsa Verde herb dressing + crisp flatbread crackers 6.50

SHELL-ON PRAWNS

Lemon mayo 4.50

STARTERS

ROCK OYSTERS

Lemon, tabasco + shallot vinegar
6x 15.00 / 12x 29.00

SALMON GRAVADLAX

Home cured salmon fillet, celeriac remoulade,
sweet mustard dressing, rye bread 8.95

CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon 9.25

CHICKEN LIVER PATÉ

Spiced plum chutney + toasted local
sourdough 8.50

SALT + PEPPER SQUID

Chilli, spring onion, lemon mayo +
fresh lime 10.95

GOATS CHEESE + CARAMELISED ONION TART

Served warm with allotment beetroot salad +
balsamic dressing 8.50

WILD MUSHROOMS ON SOURDOUGH TOAST

Sautéed wild mushrooms in garlic + herb
butter + watercress 8.95

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 .15p

TO SHARE

A FEAST OF SHELLFISH

33.00 per person

Piping hot clams, mussels, scallops, red King
prawns, oysters, + squid with skin on fries,
smoky tomato sauce + aioli

LOCALLY CAUGHT FISH

Please ask for today's catch MP
of the day to share

MAINS

DISH OF THE DAY

Chef's regularly changing special from the earth, pasture, air + sea MP

BEER BATTERED COD

Chunky chips, seaweed salt, homemade tartare sauce, lemon + 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

12 HOUR BRAISED FEATHRBLADE OF BEEF

Stock pot glazed carrot, crispy shallots, allotment horseradish, intense red wine sauce 22.00

BARBECUED ORCHARD FREE-RANGE PORK CHOP

Crackling, charred apple puree, allotment sage, grain mustard cream sauce 17.95

SOURDOUGH CRUSTED FREE-RANGE CHICKEN ESCALOPE

Katsu coconut curry sauce, homemade kimchi, sprinkled with puffed wild rice 16.95

BARBECUED ALLOTMENT AUTUMN VEGETABLES

Jerusalem artichokes, charred leek, celeriac, heritage beetroot + crown prince pumpkin
with cheese fritters + a wild mushroom purée 15.95

CRISPY SOURDOUGH CRUSTED SALT + PEPPER TOFU

Katsu coconut curry sauce, homemade kimchi, sprinkled with puffed wild rice 15.95

POTATOES

PATATAS BRAVAS
Mediterranean herbs,
smoked paprika + olive oil
4.50

DAUPHINOISE
Bubbling in a creamy
cheesy, garlicky sauce
4.75

CHUNKY CHIPS
Crispy, melting +
golden
4.20

SKIN-ON FRIES
Traditional French
pommes frites
3.95

VEGETABLES

**HERITAGE RAINBOW
CARROTS**
Miniature herb glazed carrots with a
hint of garlic 4.20

CAULIFLOWER CHEESE
Rose Farm cauliflower in a creamy
cheddar sauce (gf) 4.20

TENDERSTEM BROCCOLI
Dusted with crushed smoked
almonds 4.20

BABY GEM
Jerez sherry vinegar dressing +
shaved Manchego cheese 4.20

**HALF A KENTISH HISPI
CABBAGE**
Roasted in brown butter 4.00

**ALLOTMENT CELERIAC
REMOULADE**
Grain mustard, mayonnaise,
shallot + parsley 3.75