

## NIBBLES

MIXED MARINATED  
BELAZU OLIVES 3.95 GF

GARLIC MARINATED  
ANCHOVIES 3.95 GF

SMOKED ALMONDS 4.20 GF

WARM ARTISAN BREAD, ROASTED  
GARLIC, OLIVE OIL & VINEGAR 6.50

HOUMUS, SALSA VERDE &  
KHOBEZ FLATBREAD CRISPS 4.50



LITTLE SHIPS  
RESTAURANT & CAFÉ

## ALL DAY, EVERY DAY

Served 12:30 – 9:30pm

## FLATBREAD KEBABS

Topped with shaved pickled red cabbage,  
shallots, radish, tomato & coriander,  
with a tahini yoghurt &  
spicy sariracha sauce

LEMON & GARLIC MARINATED  
CHICKEN 13.70

CRISPY HALLOUMI &  
PROVENÇALE VEGETABLES 13.30

CHARGRILLED SIRLOIN STEAK 16.90

CHARCOAL ROASTED MERGUEZ  
SAUSAGE & CHICKEN FILLETS 15.90

ROASTED PROVENÇALE VEGETABLES  
& HOUMOUS VG 12.20

+ HALLOUMI 3.00

## STARTERS

WARM HOMEMADE SCOTCH EGG  
Bacon jam, rocket &  
pickled red cabbage 7.75

CLASSIC PRAWN COCKTAIL GF  
Served just as it should be 8.25

BASKET OF LIGHTLY BREADED  
WHITEBAIT  
Lemon mayonnaise 6.75

ROCK OYSTERS GF  
Simply dressed in shallot vinegar or  
pickled ginger, wasabi & lime  
3 for 6.50  
6 for 12.00

ROASTED VEGETABLES VG, GF  
Houmous, salsa verde & harissa 6.95

BAKED CAMEMBERT WITH  
ROSEMARY & GARLIC GFA  
Onion marmalade & warm  
artisan bread 9.95

GRILLED GOATS CHEESE GF  
Roasted provençale vegetables, toasted  
seeds, balsamic & rocket 7.25

PINT OF SHELL-ON PRAWNS GF  
Lemon mayonnaise 8.50

CRISPY SALT & PEPPER SQUID  
Lemon mayonnaise, chilli,  
spring onion & coriander 9.95

## MAINS

FROM OUR *HARRISON* CHARCOAL  
OVEN, MANUFACTURED IN RAMSGATE

WHOLE BARBECUED SEABASS GF  
Salsa verde, fries or new potatoes 17.95

8OZ RUMP STEAK BURGER  
Bacon jam, smoked cheese,  
rocket & fries 16.70

BARBECUED PORK CHOP GF  
Café de Paris butter, crackling & new  
potatoes (allow 25 mins) 16.90

8OZ RIBEYE STEAK  
(28 DAY MATURED) GF  
Café de Paris butter with skin on fries 23.85

RAS EL HANOUT SPICED LAMB RUMP  
Moroccan vegetables, chickpea  
& apricot tagine, lemon & herb  
couscous, toasted almonds,  
coriander & mint yoghurt 18.50

BEER BATTERED COD  
Chunky chips, homemade tartare  
sauce, lemon, malt vinegar  
& seaweed salt 15.95

HOMEMADE CHICKEN KIEV  
Garlic & herb butter with skin-on fries  
(allow 25 mins) 16.90

MOULES MARINIÈRE GFA  
Mussels in white wine, shallots,  
garlic & cream, with warm, local  
sourdough bread 15.85

SHELLFISH LINGUINE  
Clams, mussels & prawns in white  
wine, garlic & chilli 17.95

MOROCCAN SPICED  
VEGETABLE TAGINE  
Chickpeas & apricot, lemon &  
herb couscous, toasted almonds,  
coriander & mint yoghurt  
(Vegan option available) 13.95

## SALADS

SMOKED SALMON GF  
Prawn, avocado, marie rose  
& baby gem 13.95

CAESAR  
Baby gem lettuce, sourdough croutons,  
parmesan & anchovies 9.50

+ Panko-breaded  
monkfish nuggets 3.95  
+ Chargrilled chicken 3.75

CHARGRILLED CHICKEN GFA  
Avocado, shallots, baby gem,  
sourdough croutons & vinaigrette 12.95

GRILLED GOATS CHEESE GFA  
Avocado, shallots, baby gem,  
sourdough croutons & vinaigrette 12.95

ROASTED PROVENÇALE  
VEGETABLE GF  
Grilled goats cheese, toasted seeds,  
balsamic & rocket 11.95

## SHARING PLATES

PERFECT FOR 2 AS A STARTER  
OR 1 AS A MAIN

CHARCUTERIE GFA  
Salami, chorizo, saucisson, prosciutto,  
with olives, houmous, warm bread  
& pickles 16.50

FRUITS DE MER GFA  
Smoked salmon, shell-on prawns, marinated  
anchovy fillets, basket of whitebait with  
warm, local sourdough bread 19.95  
+ Oysters 2.20

## SIDES

SKIN ON FRIES 3.40

CHUNKY CHIPS 3.60

HERBED NEW POTATOES 3.20

DRESSED MIXED SALAD 4.00

BUTTERED GREEN BEANS 4.00

ROASTED PROVENÇALE VEGETABLES  
4.00

Please make us aware of any food allergens  
A 10% service charge is added to tables of 6+  
Tips go directly to the on-duty staff  
Menu subject to change according to season & supplies

GF + 1.25  
GF – Gluten Free  
GFA – Gluten Free Available  
VG Vegan