



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

TO SHARE

HOT SHELLFISH PLATTER

33.00 per person

Grilled, fried + steamed shellfish with oysters, clams, mussels, scallop, red King prawns + squid, skin on fries, smoky tomato sauce + aioli

LOCALLY CAUGHT FISH

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

STARTERS

1/2 DOZEN ROCK OYSTERS

Lemon, tabasco + shallot vinegar 15.00 / 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 TOAST

Sautéed wild mushrooms in garlic + herb butter, toasted sourdough + watercress 8.95

MAINS

DISH OF THE DAY

Chefs regularly changing special from the ground, the land, the air + the sea MP

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

12 HOUR BRAISED FEATHRBLADE OF BEEF

Stock pot glazed carrot, allotment horseradish, rich red wine beef sauce 22.00

BARBECUED ORCHARD PORK CHOP

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

SOURDOUGH CRUSTED FREE-RANGE CHICKEN ESCALOPE

Katsu curry sauce, homemade kimchi, puffed wild rice 16.95

BARBECUED ALLOTMENT AUTUMN VEGETABLES

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

CRISPY SOURDOUGH CRUSTED TOFU

Vegan katsu curry sauce, homemade kimchi, puffed wild rice 15.95

POTATOES

ROAST POTATOES

Herbs, smoked paprika + olive oil 4.50

DAUPHINOISE

with garlic, cream + cheese 4.75

CHUNKY CHIPS

4.20

SKIN ON FRIES

3.95

VEGETABLES

HERITAGE CHANTENAY CARROTS

Glazed in garlic + herb butter 4.20

TENDERSTEM BROCCOLI

Buttered with crushed smoked almonds 4.20

LOCAL HISPI CABBAGE

Roasted in brown butter 4.00

ROSE FARM CAULIFLOWER

Glazed in a creamy local cheddar cheese sauce 4.20

BABY GEM

Sherry vinegar dressing + shaved Manchego cheese 4.20

ALLOTMENT CELERiac SLAW

Grain mustard, shallot + parsley 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 .15p