



# Sunday Menu

Autumn | Winter

Our menus are made using ingredients from our Folkestone Food Market. We are proud to source fresh produce from Kentish farmers, cure our own bacon, make our own sausages and bake our own bread, all done in the heart of Folkestone.

## To Start

Smoked mackerel pate with toasted market sourdough |8.50

Chorizo scotch egg with bacon jam |8

Garlic prawns with fiery nduja butter, served with homemade bread |9

The Ship Inn prawn cocktail with Marie Rose sauce, crisp leaves, homemade bread & sea salt butter |9

Goats cheese & beetroot flatbread with sweet onions (vg) |8

Birria beef croquettes served with harissa & lime aioli |9

## The Ship Inn Sunday Roast

*served with honey glazed carrot and parsnip, hispi cabbage, roast potatoes, cauliflower cheese & sourdough yorkie. Vegan loaf served with roasted potato, carrots, parsnip, red cabbage & vegan gravy*

Half roast chicken |22

Sirloin of beef |22

Roasted pork belly |22

Vegan lentil & chickpea loaf |18

## Pub Classics

The Ship Inn Fish & Chips |16.50

Crispy sourdough batter, twice cooked chunky chips, homemade dill tartare sauce, curry sauce & minted mushy peas **vegan option available**

32 Day Dry Aged Rump Steak |26

Cooked to your liking. Served with skin on fries or twice cooked chunky chips and flat mushroom, slow roast tomato & peppercorn sauce

Sausage & Mash |17

Cumberland Ring served with creamy spring onion mash, greens and sweet ale & onion gravy

Seafood Chowder |16

Smoked haddock, potato and mussel chowder with charred corn and green herb oil. Served with toasted bloomer and sea salt butter

## The Ship Inn Famous Pies

*served with spring onion mash, roasted carrot buttered greens and rich gravy. Vegan pie served with new potatoes.*

Braised Steak & Local Ale | 16.50

Chicken, Bacon & Leek

Vegan Seasonal Vegetables | (vg)

Pie of the Week - ask your server