



# Bar Menu

Spring | Summer

## The Ship Inn Bar Snacks

Chef's Homemade Sausage Roll with brown sauce	6.00
Sticky Asian BBQ Pork Belly Bites topped with chilli & spring onion	8.50
Salt & Pepper Squid with garlic aioli	9.00
Battered Halloumi Sticks (v) with harissa mayo	7.50
Cajun Dusted Fish Goujons with harissa mayo	8.00
Fried Chicken Bites with garlic aioli	8.00
Baked Camembert (v) with toasted homemade focaccia & chutney	10.50
Fried Cauliflower 'Wings' (vg) deep fried & seasoned to perfection	7.50
Moroccan Hummus & Flatbread (vg) with marinated olives	7.50



Add skin on fries £2.50



## The Ship Inn Plates

Chilli Con Carne Our secret recipe beef chili with rice, topped with grilled cheese & sour cream	12.50
Cajun Fried Chicken Fried Cajun buttermilk chicken with cajun fries, pickled slaw and garlic dip	17.50
Thai Green Curry (v/vg) Choose chicken or vegetable - in our aromatic homemade Thai green curry sauce served with rice & garlic flatbread	12.50
The Ship Chicken Caesar Salad Caesar dressed gem lettuce leaves with red onion, fried buttermilk chicken bites and crispy bacon, sprinkled with parmesan and homemade garlic focaccia croutons	17.00

## Ultimate Pub Snacks

The Ship House Nachos (v) Crispy nachos loaded with salsa, melty cheese, jalapenos, sour cream and fresh chilli	11.50
Why not add:	
Buttermilk Fried Chicken	+ 4.50
Beef Chilli Con Carne	+ 4.50
The Ship Inn Loaded Fries The ultimate cheesy chips! Seasoned fries with jalapenos, red chilli and spring onion, with your choice of:	14.50
Buttermilk Fried Chicken	
House Beef Chilli Con Carne	

## Lunch Time Baguettes

Fresh sourdough baguettes with your choice of filling  
Served Mon Fri, 12pm - 3pm



Add skin on fries £2.50



Fresh Prawns Fresh water prawns in Marie Rose sauce with shredded lettuce	12.50
Butchers Sausage Juicy sausage with balsamic caramelised onions and mustard mayonnaise	12.00
Cajun Fish Fingers Ale battered Cajun dusted fish fingers with harissa mayo	11.50
Buttermilk Fried Chicken Fried chicken with crispy bacon, crunchy leaves, garlic aioli and parmesan	11.50
Sweet Potato Falafel (vg) Falafel bites with Moroccan hummus, minted vegan yoghurt and pickled veg	10.50

## The Ship Inn Famous Pies

Nothing says pub like a great homemade pies! With our  
perfect shortcrust pastry encasing your choice of generous  
filling, they're our favourite pub classic dish.

Braised Steak & Local Ale	all 18.50
Chicken, Bacon, Leek & Tarragon	
Vegan Seasonal Vegetable (vg)	
Pie of the week - ask your server	

Our pies are served with creamy spring onion mash,  
buttered seasonal greens, glazed carrot and lashings of  
proper gravy. The vegan pie is served with roasted new  
potatoes, seasonal greens, carrot and vegan gravy.



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## Pub Classics

### Ale Battered Fish & Chips 18.50

Trawlers fish in our golden crispy sourdough batter with seasoned skin on fries, homemade dill tartare sauce and minted mushy peas

### Vegan 'Fish & Chips' (vg) 18.50

Ale battered banana blossom 'fish' in our crispy sourdough batter with seasoned skin on fries, homemade vegan tartare sauce and minted mushy peas

### Sausage & Mash 16.50

Butcher's sausages with creamy spring onion mash, buttered seasonal greens and sweet onion gravy

### Dry Aged Rump Steak 28.50

Cooked to your liking, served with seasoned skin on fries, grilled tomato, garlic mushrooms and your choice of sauce:

Sauces: Garlic Butter | Peppercorn Sauce

### The Ship Inn Fish Pie 18.50

The ultimate fish pie of smoked haddock, cod, salmon and prawns, topped with parmesan mash and herb crumbs, served with seasonal greens

## The Ship Inn Burgers

All served in a toasted pretzel bun with a side of seasoned skin on fries and pickled slaw  
Add: Bacon £2 Cheese £1.50

### The Ship Inn Beef Burger all 17.50

2 Homemade smash patties, charred on the grill, with American cheese, crisp lettuce, red onion & our own burger sauce

### Buttermilk Chicken Burger

Tender chicken breast coated and fried, with crisp lettuce, green onions and garlic mayo

### Vegan Burger (vg)

Homemade falafel patty with crisp lettuce, red onion & harissa mayo (brioche style vegan bun)

### Fish Finger Bun

Three ale battered fish fingers with homemade tartare sauce, dill pickles and mushy peas

### Burger of the week

Ask your server

## Fresh Seafood at The Ship Inn

Caught daily by Folkestone Trawlers located at the harbour, delivered to us every morning and therefore ensuring only the freshest seafood reaches your plate

## Oysters

Here at The Ship Inn, we are proud to serve Maldon oysters, the finest from Goldhanger Creek in Maldon's Blackwater Estuary in Essex

Choose: 3 | 6 | 12

Natural Oysters 11 | 22 | 44.00

with classic mignonette and tabasco

## The Ship Inn Mussels

All served with seasoned skin on fries and homemade bread for mopping

Classic all 21.00

Shallots, garlic & cream

### Thai Green Curry

With an aromatic kick

### Chorizo & Tomato

Rich tomato, herb and chorizo sauce

## Catch Of The Day

Being located right next to the sea, we can serve deliciously fresh fish. Pan-fried, served with buttered seasonal greens & your choice of potato and sauce. Catches change regularly depending on availability, so please check our boards or with the team

£ market price

Choose your potato:

Roasted New Potatoes  
Seasoned Skin On Fries  
Creamy Mash  
Parmesan Fried Potatoes

Choose your sauce:

Caper Butter  
Chorizo Butter  
Creamy Samphire Sauce

## Desserts

Served with your choice of custard, cream or ice cream

Goey Chocolate Brownie all 8.50

Traditional Sticky Toffee Pudding

Sweet Honeycomb Cheesecake

Baked Cookie Dough Skillet

Chef's Fruit Crumble