



Autumn Menu



SMALL PLATES

PORK BELLY BITES

Crispy pork with honey mustard infused apple sauce 9.50

DEEP SEA SCOTCH EGG

Smoked haddock, cod and salmon scotch egg, with minted pea puree & homemade tartare 10.50

BAKED CAMEMBERT (V)

Oven baked camembert served with toasted homemade focaccia & chutney 11.50

SALT & CHILLI SQUID

Pineapple cut breaded squid with sweet chilli dipping sauce 10.50

BURRATA & PESTO (V)

Creamy burrata with green pesto, tomatoes, basil & homemade focaccia crouton 9.50

BEER BATTERED SAUSAGE BITES

Crispy fried beer battered sausage bites, with Ship Inn curry sauce 9.00

SAUSAGE ROLL

Homemade pork sausage roll in flaky pastry with piccalilli 7.00

CAULI 'WINGS' (VG)

Crispy fried cauliflower 'wings' with vegan minted yogurt dip 8.00

CRAB & PRAWN COCKTAIL

Crunchy gem leaves, fresh prawns & Marie Rose sauce, with toasted homemade focaccia 12.00

MAINS

TRAWLERS FISH & CHIPS

Crispy sourdough ale battered fish with skin-on-fries, mushy peas and homemade tartare 19.00
VEGAN BANANA BLOSSOM 'FISH' AVAILABLE (VG)

CHIP SHOP SHARER

2 Giant battered fish fingers, tiger prawns, salt and chilli squid, Whitby scampi, skin-on-fries, tartare, Ship Inn curry sauce & mushy peas 29.50

SCAMPI & CHIPS

Golden fried Whitby breaded scampi with skin-on-fries, mushy peas and homemade tartare 18.00
ADD: SHIP INN CURRY SAUCE 1.50

LAMB SHANK

Tender lamb shank on the bone with creamy mash, savoy cabbage, garden peas, and caramelised onion & mint gravy 24.00

CHICKEN SCHNITZEL

Breaded escalope of chicken fried until crisp, served with German fried potatoes with cabbage and bacon and creamy mushroom & Dijon sauce 21.50

ROB'S FISH STEW

Mussels, tiger prawns and haddock with new potatoes, samphire and leeks in olive and tomato broth, served with crusty baguette 24.00

SAUSAGE & MASH

Juicy butchers sausages with creamy spring onion mash, spring greens & rich gravy 16.00

TIKKA MASALA

Chunky peppers, aubergines and onions, lime coriander rice, mint yoghurt & garlic flatbread
CHOOSE: CHICKEN OR VEGETABLES (VG) 16.00

FALAFEL & RICE SALAD (VG)

Warm falafel and coriander rice with mixed leaves, shredded pickled veg, crunchy chickpeas and minted yoghurt dressing 17.50

VEGAN BURGER (VG)

Homemade falafel patty with crisp lettuce, red onion & burger sauce in a brioche style bun with skin-on-fries and pickled slaw 18.00

FAMOUS PIES

Here at The Famous Ship Inn we're known for our homemade pies - perfect shortcrust pastry encasing your choice of generous filling, served with creamy spring onion mash, seasonal greens, glazed carrot and rich gravy. Vegan pie served with roasted new potatoes and vegan gravy. **All 19.00**

ASK YOUR SERVER FOR OUR PIE OF THE WEEK

CHICKEN, BACON, LEEK AND TARRAGON

BRAISED STEAK AND LOCAL ALE

VEGAN SEASONAL PIE (VG)

ULTIMATE FISH PIE

Smoked haddock, cod, salmon and prawns, topped with parmesan mash and herb crumbs, served with seasonal greens 19.50

FROM THE GRILL

8OZ RUMP STEAK

Rump steak butchered and dry-aged in-house, cooked to your liking. Served with skin-on-fries, roasted tomato and field mushroom 29.00

CHOOSE YOUR SAUCE:

Peppercorn | Bone Marrow Gravy | Garlic Butter

MAKE IT A SURF'N'TURF

Whitby Scampi 7.00 Tiger Prawns 8.50

CAJUN BBQ PORK BELLY RIBS

2 boneless pork belly slices glazed in homemade Cajun BBQ sauce, with skin-on-fries, charred corn on the cob and pickled slaw 23.00

SHIP INN BEEF BURGER

2 Homemade smash-patties, American cheese, lettuce, pickles, red onion & burger sauce in a toasted pretzel bun with skin-on-fries 18.50

ADD: STREAKY BACON 2.00

FROM THE SEA

FRESH MUSSELS

Large, steaming pot of fresh mussels, served with skin-on-fries and toasted homemade focaccia for mopping 22.00

CHOOSE YOUR SAUCE:

Classic White Wine and Cream | Tomato, Olive & Capers
Punjabi Tikka Masala | Creamy Cider & Bacon

CATCH OF THE DAY

Ask your server for today's fish options - our fish comes direct from Folkestone Trawlers

All served with seasonal greens, potatoes & sauce

CHOOSE YOUR POTATO:

Roasted New Potatoes | Creamy Spring Onion Mash
Skin-on-fries | Parmesan Potatoes

CHOOSE YOUR SAUCE:

Tomato, Olive & Capers | Caper Butter | Creamy Samphire Sauce

ALL FISH ARE £ MARKET PRICE

SIDES

SEASONED SKIN-ON-FRIES 4.50 | SMASHED PARMESAN POTATOES 5.00

BUTTERED GREEN VEG MEDLEY OF TENDERSTEM, SAVOY AND GARDEN PEAS 5.00

CAESAR SALAD SIDE TOPPED WITH PARMESAN, BACON AND RED ONION 6.50

SOYDOUGH BAGUETTE WITH SEA SALT BUTTER 3.50 | BUTTERED CORN ON THE COB WITH CRISPY ONIONS 5.50

CREAMY BURRATA TOPPED WITH GREEN PESTO 7.50 | MORROCCAN HUMMUS, OLIVES & FLATBREAD 7.50



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DESSERTS

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding served with warm vanilla custard 9.50

BAKED COOKIE DOUGH

Crisp on the outside, gooey chocolate in the middle, topped with vanilla ice cream 9.50

FRUIT CRUMBLE

Chef's spiced, stewed fruit topped with crumble and warm vanilla custard 9.70

LOADED CHEESECAKE

Loaded and topped with all things delicious, ask for today's flavour, with vanilla ice cream 9.50

CHOCOLATE TORTE (VG)

Rich and decadent chocolate torte, served with dairy free vanilla ice cream 9.50

CHEF SPECIALS

CHECK OUT THE CHALK BOARDS AROUND THE PUB - AND PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS. FROM OUR PIE OF THE WEEK AND CATCH OF THE DAY TO CHEF SPECIALS, THERE'S GUARANTEED TO BE SOMETHING TO CATCH YOUR EYE. TAKE A LOOK AT OUR 'WHAT'S ON' BOARDS TO KEEP UP TO DATE WITH OUR OFFERS THROUGHOUT THE WEEK AND UPCOMING EVENTS.

SUNDAYS AT THE SHIP FROM 12PM

Roasts are back! Roast dinner is served from 12pm until sell-out - we highly recommend booking your table.

Ask one of the team, or head to the website to reserve your spot now. Served with crispy roast potatoes, glazed carrot, spiced red cabbage, seasonal greens, Chef Rob's famous Yorkshire pudding and proper gravy.

Choose from:

TOPSIDE OF BEEF 21.00

ROASTED HALF CHICKEN 21.00

CRISPY PORK BELLY 20.00

TRIO OF MEATS 28.00

HOMEMADE VEGETARIAN PIE (V) 20.00

VEGAN NUT ROAST (VG) 19.00

Crispy roast potatoes, glazed carrot, spiced red cabbage, seasonal greens, sage and onion stuffing & vegan gravy

KIDS ROAST DINNER OF CHICKEN OR BEEF 9.95

Crispy roast potatoes, glazed carrot, seasonal greens, Yorkshire pudding and gravy

ROAST SIDES

SIDES SUITABLE FOR TWO TO SHARE

CAULIFLOWER CHEESE

Baked until golden, with leeks and Parmesan 4.50

GIANT PIGS IN BLANKETS

Butcher's sausages wrapped in streaky bacon 4.50

HOMEMADE PORK STUFFING

Pork, sage and onion stuffing balls 4.50

TENDERSTEM BROCCOLI (VG)

With roasted garlic drizzled in oil 4.50

PLEASE MAKE US AWARE OF ANY ALLERGIES OR INTOLERANCES UPON ORDERING. WE WILL ALWAYS CATER WHERE POSSIBLE.

WE ARE PROUD TO SERVE DELICIOUS, HOMEMADE FOOD. ALL OF OUR INGREDIENTS ARE SOURCED AS LOCALLY AND SUSTAINABLY AS POSSIBLE - FOR INSTANCE OUR FISH COMES DIRECT FROM FOLKESTONE TRAWLERS, JUST A SHORT JOURNEY AWAY. THE MAJORITY OF OUR FOOD IS HOMEMADE TOO - FROM OUR WELL RENOWNED FLAVOURSOME PIES AND RUMP STEAKS, BUTCHERED AND DRY-AGED IN HOUSE TO OUR GOLDEN, FLUFFY FOCACCIA, WE WILL ONLY SERVE DISHES WE ARE GENUINELY PROUD OF.

GRAB A SEAT, GET COMFORTABLE AND TUCK INTO THE TASTIEST FOOD IN TOWN.

GET IN TOUCH HERE:

@THESHIPINN_SANDGATE THESHIPINN@LANDB-RESTAURANTS.CO.UK

01303 905365 LANDB-RESTAURANTS.CO.UK/THEFAMOUSSHIPINN

THE FAMOUS SHIP INN, 65 SANDGATE HIGH STREET, CT20 3AH