THE SHIP INN
L&B 1798
PUB & RESTAURANT

FOLKESTONE
RESTAURANT WEEK

9 - 13 November

Two Courses for ***£20.26***

Starters

Bang Bang Cauliflower (VG)
Cauliflower florets in a light golden breadcrumb, fried crisp, then lathered in a sticky soy glaze. Topped with miso mayo, chilli and fresh coriander.

Beetroot Bhajis (V)
Deep earthy beetroot bhajis with a warm poppadom, surrounded with apple chutney.

Brisket Lasagne Bites
Slow-cooked beef brisket lasagne, rolled in panko, fried until golden and topped with hot honey.

Classic Prawn Cocktail
Plump cold-water prawns in Marie Rose, piled over crisp lettuce with lemon, fresh dill and soft buttered bread.

Pulled Pork on Toast
Chargrilled focaccia, whipped goat's cheese, sticky pulled pork, pickled pink onions and bone marrow gravy.

Salt & Pepper Squid
Tender fried squid with seaweed salt and chilli, burnt kale and a honey chilli dipping sauce.

Salt Beef Carpaccio
Paper-thin salt beef with crispy shallots, caper berries, rocket and black pepper.

Soup of the Day
A bowl of homemade soup with warm focaccia. Ask what's on, it changes with the season.

Sticky Pork Belly Bites
Slow-roast pork belly, with a seriously rich fermented soy glaze, topped with sesame seeds and coriander.

Mains

Handmade Pies
Our pride and joy: baked fresh, lovingly made and hand-crimped, fully encased in crumbly, buttery shortcrust and served with creamy mash, seasonal greens, carrots and lashings of proper gravy.

Beef & Blue Cheese Pie
Slow-cooked beef filling laced with tangy Kentish blue cheese, sealed in hand-crimped shortcrust.

Chicken & Ham Hock Pie
Roast chicken and home-cooked ham hock in a creamy tarragon and leek sauce, fully encased.

Chicken & Mushroom Pie
Roast chicken with a generous helping of chestnut mushrooms cooked in a rich, creamy peppercorn sauce.

Pie of the Week
Ask the team what's in this week. Same morning pastry, mash, greens and gravy.

Steak & Ale Pie
Slow-braised beef with sweet carrots and onions in a deep ale gravy, wrapped in buttery shortcrust.

Banana Blossom & Chips (VG)
Banana blossom in light batter with chunky chips, garden peas and sharp vegan tartare.

Beer-Battered Fish & Chips
Haddock in light beer batter, chunky chips, garden peas, sharp tartare, lemon.

Pub Classics

Eight-Hour Lamb Shank
Lamb shank braised eight hours in Madeira gravy. Creamy mash, carrot and beans, grilled Gruyère crumb.

Fennel & Herb Rolled Pork
Pork rolled with seasonal herbs and fennel, slow-roasted. Nutmeg mash, greens and proper gravy.

Hunter's Chicken Schnitzel
Chicken in a golden breadcrumb with barbecue sauce, raclette, smoky bacon and semi-dried tomatoes, over gratin potatoes.

Mushroom Pappardelle (V)
Wide pappardelle with chestnut mushrooms and tenderstem in white wine cream sauce, herbs and grated Gruyère.