

SHIP & CROWN

Supper

Aperitifs - see our drinks list for our full range and pricing
Aperol Spritz / Belstar Prosecco / Tanqueray G&T

Snacks & Starters

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.00
Beetroot hummus, toasted seeds, walnuts, grilled pitta (ve)	6.95
Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (ve)	7.50
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	6.95
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup	7.50

To Share

Warm sourdough and grilled pitta, marinated olives, Evesham beetroot hummus, toasted seeds and walnuts (ve)	11.50
---	-------

Mains

The Ship & Crown beef burger, streaky bacon, Applewood smoked Cheddar, BBQ relish, fries, slaw	15.95
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve)	12.50
Add grilled chicken thigh	2.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips	14.50
Pumpkin and sage tortelloni, crown prince squash, kale, pumpkin seeds, smoked chilli oil (ve)	14.95
Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy	15.50
Aberdeen Angus 8oz sirloin steak, garlic butter, thick-cut chips, slow-roast vine tomato, watercress	23.95
Add peppercorn sauce	2.00

Please take look at our boards for our daily specials

Seafood

Alfred Enderby smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	9.95/15.95
Guernsey mussels, coconut, chilli and lemongrass sauce, grilled sourdough	8.95/15.50
King prawn, tomato and chilli linguine, Guernsey crab butter, garlic, parsley, charred lemon	18.25
Guernsey Market fish of the day – ask a member of our team for more details	MP
Guernsey crab sandwich, brown crab mayo, charred lemon, skin-on fries	P.O.A
Liberation Ale battered haddock and thick-cut chips, minted peas, tartare sauce	16.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Garlic ciabatta / with cheese (v)	4.25/5.95
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95	Crown Prince squash, spinach, chimichurri	4.25
Three cheese mac n cheese, thyme crumb (v)	6.50	Roast heritage beetroots, gremolata (ve)	4.25



Scan the QR
code to order
and pay on
your device



Puddings

Chocolate mocha cheesecake, hazelnut meringue, cherry sorbet (v)	7.95
Spiced sticky date pudding, honeycomb ice cream, rum butterscotch (v)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v)	6.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	6.95

Nearly Full?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Guernsey ice creams and sorbets, with Rossini wafer curls (v, veo)	4.95
Affogato; honeycomb ice cream, Illy espresso, little biscuit (v)	4.95

50p from every sale of this dish will be donated to Sunflower Project, a charity offering bereavement support for young people.

The Ship & Crown Cheese Plate

Black Bomber aged Cheddar, ashed goat's cheese, Blue Monday blue cheese	
Served with caramelised onion and apple chutney, cornichons, crackers (v)	10.95
<i>Try a glass of Cockburn's port to go with your cheese</i>	

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Bulleit Old Fashioned	9.25	Negroni	9.00
Espresso Martini	9.00	Bailey's Chocolate Orange Martini	9.00

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Americano	English breakfast
Latte	Chamomile
Cappuccino	Earl Grey

PLEASE ASK TO SEE OUR WINE MENU, WE ALSO HAVE A RANGE OF DRAUGHT LAGERS AND CIDERS, LOCALLY BREWED CASK ALES, LOW-ALCOHOL AND GLUTEN-FREE BEERS. PLEASE ASK A MEMBER OF OUR TEAM TO CHECK WHAT'S AVAILABLE TODAY.

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Guernsey Dairy, M & L Fish, Surf and Turf, Liberation Brewing Co, Manor Farms, Cimandis

Team Rewards Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info (v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.