

# SHIP & CROWN

## Sunday Menu

### While you wait

Mimosa	6.75
Ketal One Vodka Bloody Mary	9.00
Virgin Mary	4.25
Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.00
Beetroot hummus, toasted seeds, walnuts, grilled pitta (ve)	6.95

### Two courses 21.95 / Three courses 27.95

#### Snacks & Starters

Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (ve)	7.50
Soup du jour with a baguette, Guernsey butter (v)	6.50
Guernsey mussels, coconut, chilli and lemongrass sauce, grilled sourdough	7.50
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup	7.50

#### The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy from our carvery .

Topside beef (served medium-rare)	15.95
Leg of pork, crackling	14.95
Our roasted butternut squash, lentil and kale Wellington, mushroom gravy (v) (veo)	13.95

#### Mains

Guernsey market fish of the day – ask a member of our team for more details	MP
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (ve)	14.95
Liberation Ale battered haddock and thick-cut chips, minted peas, tartare sauce	16.50
The Ship & Crown beef burger, streaky bacon, Applewood smoked Cheddar, BBQ realish, fries, slaw	15.95

#### Sides

Ultimate cauliflower cheese, thyme crumb (v)	4.25	Liberation Ale battered onion	4.25
Roast potatoes, aioli, crispy onions (v)	4.25	Shredded kale, apple and walnut salad (ve)	4.25
Thick-cut pub chips or skin-on fries (v)	4.25	Roast heritage beetroots, gremolata (ve)	4.25

*Please take look at our boards for our daily specials*



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## 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>	

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### 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

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### 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

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**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.**

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## 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*

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**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.