

SHIP & CROWN

Main menu

Aperitifs - see our drinks list for our full range and pricing

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

Oysters

	Three	Six
Natural - shallots, red wine vinegar	8.00	14.00
Caviar - salmon roe, cucumber, dill oil	8.50	15.00
Kilpatrick - bacon, Worcestershire sauce, tabasco	8.50	15.00

Starters

Salt beef brisket, capers, charred pickled onion, smoked mayonnaise	9.50
Grilled sprouting broccoli, burrata, rocket, almond, tomato and sherry dressing (v)	7.95
Goram IPA cured Scottish salmon, green peas, wasabi, crème fraiche, toasted nori	9.50
Guernsey tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (v)	7.50

Lighter options

Guernsey fish finger bun, Liberation Ale battered fish, tartare sauce, watercress, pickled fennel	11.95
Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing (v)	15.95
Avocado chopped salad, cherry tomatoes, gem lettuce, blue cheese dressing	10.95
Add grilled chicken thigh 3.00 / king prawns 4.00 / fried halloumi (v) 2.50	
Caesar, smoked streaky bacon, garlic croutons, Parmesan, anchovies	12.95

Mains

Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt	14.95
Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (ve)	10.95/16.95
Spinach and falafel burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (ve)	16.50
Liberation ale-battered cod and thick cut chips, minted peas, tartare sauce	17.95
The Ship & Crown beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries	16.50
Guernsey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	18.95
10oz rump steak, garlic butter, thick cut chips, roasted mushroom, watercress	24.95

Please take look at our boards for our daily specials

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Garlic and herb buttered flatbread (v) / with cheese (v)	4.25/5.95
Liberation ale beer-battered onion rings (v)	4.50	Roasted new season potatoes, salsa verde (ve)	4.95
Sprouting broccoli, almonds, sherry dressing (ve)	5.95	Spring green vegetables, garlic butter (v)	4.95



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Puddings

Guernsey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	8.50
Triple chocolate brownie, salted caramel sauce, chocolate ice cream, almond wafers (v)	8.50
Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)	7.95
Little Biscoff filled doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	8.50

Nearly Full?...

Two little Biscoff filled doughnuts. Perfect with a coffee!	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 10.95

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

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.