

# SHIP & CROWN

## Sunday 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 (ve)       | 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 (ve) | 7.50 |

### The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, seasonal greens and red wine gravy

|  |       |
|--|-------|
| 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

|   |       |
|---|-------|
| Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt                | 14.95 |
| Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (ve)                     | 16.95 |
| Liberation ale-battered cod and thick cut chips, minted peas, tartare sauce                   | 19.50 |
| 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 |

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

### Sides

|   |      |  |           |
|---|------|--|-----------|
| Thick-cut pub chips or skin-on fries (v)          | 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      |



Scan the QR  
code to order  
and pay on  
your device



## Puddings

|   |      |
|---|------|
| Guernsey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)      | 8.50 |
| Passionfruit and lime pannacotta, caramelised pineapple, mango sorbet                         | 7.95 |
| 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 Nutella filled doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v) | 8.50 |

### 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 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*

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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         |

**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.