



THE SHIP INN VALENTINES MENU

TO START...

Amuse-Bouche on Arrival

Pan Seared Hand Dived King Scallops, Tempura Oyster, Wild Mushrooms, Soy Reduction
Braised Pork Cheek, Crispy Pork Belly, Bacon Crumb, Burnt Apple Puree, Honey, Mustard Apple Salad
Candied Walnut, Celery Ribbons, Apple Matchsticks, Black Grape, Cashel Blue Cheese, Parsley Shoots
Honey & Thyme Baked Camembert to Share, Apple and Ale Chutney, Toasted Ciabatta

FOR MAIN...

Pan Seared Haunch of Venison, Thyme and Garlic Potato Terrine, Roast Celeriac, Celeriac Puree, Sauté Pancetta,
Wild Mushrooms, Red Wine Veal Jus
Pan Roast Halibut, Garlic Roasted Turned Potatoes Charred Spring Onion, Roast Fennel, Glazed Boneless Chicken
Wing, Chicken Jus
Wild Mushroom Risotto, Caramelised Goats Cheese, Mushroom Ketchup, Crispy Sage, Truffle Oil
Vegan Sweet Potato Sage Gnocchi, Roast Butternut, Butternut Puree, Cauliflower, Toasted Hazelnuts
Cote de Beef to Share, Hand Cut Chips, Slow Roast Beef Tomatoes, Flat Mushrooms, Beer Battered Onion Rings,
Choice Of Sauces. (£10 Supplement)

TO FINISH...

Palate Cleanser of Sorbet

Warm Chocolate Fondant, Raspberry Gel, Fresh Raspberry, Raspberry Sorbet
Lemon Curd, Lemon Tunisian Cake, Blow Torched Meringue, Fresh Blackberries, Blackberry Sorbet
Textures of Yorkshire Rhubarb, Whipped Custard, Caramelised White Chocolate
Selection of Cheeses, Chutney, Grapes, Quince, Celery, Crackers
Café Gourmand To Share, a Selection of Petit Fours and Espresso

3 courses £30 per head.

3 Courses + Bottle of Merlot or Sauvignon £37.50 per head.

FOOD ALLERGIES AND INTOLERANCES - All our food is prepared in a kitchen where nuts and cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. please ask a member of staff if you require assistance.

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