



We're proud to be championing British farmers and producing fresh food sustainably.

Seasonal Canape Boards

Prices are per 20 canapes

Goats Cheese Croquette | Maple Chive Dressing (801 kcal per 20)(v) | 35.0

Fennel & orange Smoked Salmon, chive cream Blini, salmon roe (560 kcal per 20) | 40.0

Haddock, dill & lemon fishcake | Tartare (2680 kcal per 20) | 40.0

Chicken skewers with Harissa yoghurt | 40.0

Tempura cauliflower | Roasted Red Pepper Hummus | Flatbread (vg) | 30.0

Seasonal Sausage Roll w/ Brown Sauce (2200 kcal per 20) | 35.0

or

Mushroom & Butternut Squash roll in vegan puff pastry (500 kcal per 20 (vg) | 30.0

Sharing Boards

Individually priced

Old Ship anti-pasti- Fennel salami, Prosciutto, Long Clawson blue, caperberry, cornichons & sourdough (939 Kcal) 25.0

Baked Somerset camembert, quincey & fig chutney, warm sourdough (905 Kcal) 22.0

Large seasonal salad bowl | oil, lemon, herb dressing (159 kcal) | £15

Large quinoa slad bowl | oil, lemon & herb dressing (174 kcal) | £15

Seasonal scotch egg board | HP sauce (648 kcal each) | 5 servings 30.0

Roasted new potato bowls | Garlic & thyme roasted new potatoes (520 kcal) | £15

Slider Boards

Sliders | 4 servings per board | Minimum order of 5 boards

Ship sliders | A mixed board of 1 Beef & gherkin, 1 Pulled pork & homemade apple sauce, 1 Chicken and slaw, 1 Cod & tartar (831 kcal per mixed board) All served w/ Mayonnaise, ketchup 30.0

Ship plant Sliders | Mini plant based burgers, vegan cheese, vegan mayonnaise & ketchup 30.0

add a sharing bowl of Curly fries | 15.0

Pudding Boards

Prices are per 20 canapes

Brownie bites | Delicious brownie bites drizzled in berry coulis | 25.0

Sticky toffee pudding morsels | Unctuous morsels of sticky toffee pudding | 25.0

Fresh fruit platter | A refreshing platter of fresh fruits, the perfect finish to your occasion| 20.0

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance..

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.





3 Course Private Dining Menu

Autumn 2025

Starter

Heritage butternut squash, cumin & crispy shallot soup

Gressingham duck rillettes, cornichons, capers, toasted sourdough

Goat's Cheese, Confit Pear, Radicchio & Watercress, Walnut Salad, Port & Citrus Dressing

Main

'Catch of the Day,' Rosemary New Potatoes, Samphire, variegated kale, Champagne Sauce

Bavette steak, Wiltshire watercress, fries, Bearnaise sauce

Nettle & Gorwydd Caerphilly Quiche, chive dressed pink fir potatoes (v)
or

Vegan Feta & Heritage Butternut Squash Wellington, British rapeseed roast potatoes, herb
roasted carrots, parsnip puree, braised red cabbage & lashings of vegan onion gravy (vg)

Chicken Supreme, celeriac & swede purree, Citrus Braised Fennel,
Tarragon Gravy

Dessert

Frangelico Chocolate Posset, Cherry Coulis, Toasted Hazelnuts

Apple & Cherry Plum Crumble, Fresh Fig, Custard

Chocolate Brownie, Raspberry & Plum compote, Vanilla Ice Cream

£48 Per Person

Before you order your food and drink, please inform a member of the team if you have a food allergy or
intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables of 4 or more are subject to a discretionary service charge of 12.5%

(v) Vegetarian

(ve) Vegan

(vea) Vegan available