

The Ship. Wandsworth.

February Sample Menu

Starters

Cream of Roast Swede and Apple Soup with Crème Fraiche	£5.10
Caramelised Cherry Tomato Tart with Goat's Cheese and Herb Salad	£7.20
Poached Mussels, Coriander Cream Broth	£8.50
Foie Gras and Chicken Liver Parfait, Rum Soaked Baby Figs, Toasted Brioche	£8.50
Seared Pigeon Breast with Parsley, Puy Lentils and Pancetta Crisp	£7.20
Grilled Lamb Cutlet, Spiced Tomato and Yoghurt Dressing	£8.50
Seared Scallops with Fennel Puree, Crisped Fennel, Garlic Chives	£8.50

Mains

Chargrilled Sirloin Steak, Braised Shallots, Watercress, Hand Cut Chips	300g - £18.50	400g - £24.50
Caramelised Beetroot Risotto with Crème Fraiche and Snow Pea Salad		£11.50
Pan Fried Calves Liver with Winter Roast Vegetables, Buttered Curly Kale		£15.25
Seared Guinea Fowl with Truffled Mash, Wilted Greens and Mushroom Jus		£16.20
Pan Seared Sea Bream in Parma Ham, Poached Leek and Samphire		£15.25
Smoked Salmon and Cod Fishcake, Sautéed Spinach and Peas, Poached Egg, Hollandaise		£12.50
Parsnip, Tomato and Goat's Cheese Gratin, Jerusalem Artichoke, Chestnut Mushroom and Spinach Fricassée		£10.20
Braised Pork Belly, Caramelised White Cabbage, Fondant Potato, Bacon and Herb Dumpling		£15.25
London Gold Battered Cod, Hand Cut Chips, Crushed Peas and Tartare Sauce		£11.50
Chargrilled Beef Burger with Cheese, Pickled Cucumber and Fries		£11.50
Braised Pork and Cider Pie with Mustard Glazed Carrots		£13.25

Sides

Buttered Seasonal Vegetables	£3.25
Mixed Salad	£3.00
Hand Cut Chips	£3.25
French Fries	£3.00
Major Scotch Egg	£3.50

Head Chef Shaun Harrington

All our meat is free range British where possible, including 28 day hung grass fed beef, plantation pork from Somerset and Welsh mountain lamb.

All our fish is fully traceable and from sustainable fisheries. We use farm assured British vegetables wherever possible.

Tel: 020 8870 9667

www.theship.co.uk