RESTAURANT MENU

A historic seafront inn nestled on the shoreline situated in the unique high street of Sandgate

65 Sandgate High St, Sandgate, Folkestone
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Please speak to a member of our team if you have any allergies or dietary requirements. All of our dishes are prepared in a kitchen where allergens are present, so we cannot guarantee that any dish is completely free from traces of allergens.

Starters

Bang Bang Cauliflower (VG) | £8
Cauliflower florets in a light golden breadcrumb, fried crisp, then lathered in a sticky soy glaze. Topped with miso mayo, chilli and fresh coriander.

Beetroot Bhajis (V) | £8.5
Deep earthy beetroot bhajis with a warm poppadom, surrounded with apple chutney.

Brisket Lasagne Bites | £9.5
Slow-cooked beef brisket lasagne, rolled in panko, fried until golden and topped with hot honey.

Classic Prawn Cocktail | £11.5
Plump cold-water prawns in Marie Rose, piled over crisp lettuce with lemon, fresh dill and soft buttered bread.

Pulled Pork on Toast | £8.5
Chargrilled focaccia, whipped goat's cheese, sticky pulled pork, pickled pink onions and bone marrow gravy.

Salt & Pepper Squid | £9.5
Tender fried squid with seaweed salt and chilli, burnt kale and a honey chilli dipping sauce.

Salt Beef Carpaccio | £11.5
Paper-thin salt beef with crispy shallots, caper berries, rocket and black pepper.

Soup of the Day | £7.5
A bowl of homemade soup with warm focaccia. Ask what's on – it changes with the season.

Sticky Pork Belly Bites | £9.5
Slow-roast pork belly, with a seriously rich fermented soy glaze, topped with sesame seeds and coriander.

The Ship Inn Raclette | £14.95
One molten raclette over charcuterie and new potatoes, with house pickles and warm sourdough.

Mains

Banana Blossom & Chips (VG) | £18
Banana blossom in light batter with chunky chips, garden peas and sharp vegan tartare.

Beer-Battered Fish & Chips | £19.5
Fresh haddock in light beer batter, garden peas, sharp tartare, chunky chips and a lemon wedge. Cooked to order.

Eight-Hour Lamb Shank | £25
Lamb shank braised eight hours in Madeira gravy. Creamy mash, carrot and beans, grilled Gruyère crumb.

Fennel & Herb Rolled Pork | £18.5
Pork rolled with seasonal herbs and fennel, slow-roasted. Nutmeg mash, greens and proper gravy.

Hunter's Chicken Schnitzel | £21
Chicken in a golden breadcrumb with barbecue sauce, raclette, smoky bacon and semi-dried tomatoes, over gratin potatoes.

Mushroom Pappardelle (V) | £15
Wide pappardelle with chestnut mushrooms and tenderstem in white wine cream sauce, herbs and grated Gruyère.

The Ship Inn Brisket Lasagne | £16.5
Slow-roasted brisket lasagne, pan-fried for a crisp edge, baked with chestnut mushrooms, spinach and Gruyère.

Twelve-Hour Barbecue Ribs | £22
A full oven-roasted rack, dry-rubbed and hand-cut here, with smoky barbecue sauce, onion rings, chunky chips, creamy coleslaw and corn on the cob.

Burgers

Patties made here from dry-aged steak trimmings and chuck brisket. Every burger lands in a toasted bun with chunky chips, beer-battered onion rings and creamy homemade slaw.

The Ship Inn Burger | £17.5
Our house burger from dry-aged steak trimmings and chuck brisket. Just a toasted bun and a proper beef patty.

The Ship Inn Reuben | £18.5
House dry-aged beef stacked with warm salt beef, sharp mustard and crunchy house pickles.

Cheese & Bacon Burger | £18.95
House dry-aged beef with melted cheese and sticky maple bacon.

Tennessee Chicken Burger | £16.5
Crispy fried buttermilk chicken, crispy lettuce, cheese, and tomato in a toasted bun with BBQ sauce.

The Swiss Burger | £18.5
House dry-aged beef with soft sautéed mushrooms, melted Swiss cheese and truffle mayo.

Vegan Burger (VG) | £16.5
A hearty plant-based burger with ripe tomatoes, lettuce, pickles and a silky vegan dressing.

Handmade Pies

Our pride and joy: baked fresh, lovingly made and hand-crimped, fully encased in crumbly, buttery shortcrust and served with creamy mash, seasonal greens, carrots and lashings of proper gravy.

Beef & Blue Cheese Pie | £21
Slow-cooked beef filling laced with tangy Kentish blue cheese, sealed in hand-crimped shortcrust.

Chicken & Ham Hock Pie | £19.5
Roast chicken and home-cooked ham hock in a creamy tarragon and leek sauce, fully encased.

Chicken & Mushroom Pie | £19.5
Roast chicken with a generous helping of chestnut mushrooms cooked in a rich, creamy peppercorn sauce.

Pie of the Week | £19.5
Ask the team what's in this week. Accompanied with mash, greens and gravy.

Steak & Ale Pie | £19.5
Slow-braised beef with sweet carrots and onions in a deep ale gravy, wrapped in buttery shortcrust.

Vegetable Pie (VG) | £19.5
Vegan shortcrust packed with a mushroom and leek seasonal filling, accompanied by new potatoes and a plant-based gravy on the side.

Pot Pies

Fillings cooked slowly until soft and rich, topped with nutmeg mash and sliced potatoes under a Gruyère crumb. Greens and roast carrot on the side.

Kentish Beef Pot Pie | £18
Dry-aged beef mince with roast carrot, chestnut mushroom, onions, celery, spinach and leeks under a potato and Gruyère crumb.

Mushroom & Leek Pot Pie (V) | £16.5
Earthy chestnut mushrooms and sweet caramelised leeks in a cheese and white wine sauce under nutmeg mash and Gruyère crumb.

The Ship Inn Fish Pot Pie | £18.5
Poached smoked mackerel, salmon and haddock in dill and white wine cream, with smoked bacon, mash, Gruyère crumb and two king prawns on top.

Steaks

We dry-age every steak for a full 21 days so the flavour deepens and the meat softens, then hand-cut it here to order. Cooked exactly how you like it. Each one comes with chunky chips, roasted tomato, chestnut mushrooms, wilted spinach and fresh watercress salad.

8oz Rump Steak | £24
8oz Sirloin Steak | £28

Sauces –
Bone Marrow Gravy | Garlic Butter | Peppercorn +£3

Sunday Roast

Sunday 12:00 to 20:00

Our generous Sunday Roast is served with crisp, golden roast potatoes, carrots, slow-braised red cabbage, seasonal greens, lashings of rich, proper gravy, and a homemade Yorkshire pudding.

Beef Topside Roast | £24.95
Chicken Supreme | £21.95
Lamb Roast | £26
Roast Pork Belly | £22.95
Mushroom Roast Slice (V) | £20.95
The Ship Inn Mixed Roast | £29
The Ship Inn Sharer Platter | £56.95

Sides

Cauliflower Cheese | £6.5
Extra Meat Gravy | £4.5
Extra Roast Potatoes & Gravy | £3
Extra Vegetarian Gravy | £3
Extra Yorkshire Puddings | £4.5
Pigs in Blankets | £3
Pigs in Blankets Toad in the Hole | £6.5
Pork Stuffing | £3.5
Stilton Cauliflower Cheese | £6.5