

STARTERS & NIBBLES

- Spiced sweet potato soup**, sourdough bread (ve,gfa) 5.95
- Haddock goujons**, beer battered goujons, tartare sauce, lemon 8.95
- Homemade sausage roll**, brown sauce 8.95
- Wild garlic mushrooms**, creamy garlic sauce, garlic ciabatta, stilton, rocket (v, gfa) 8.95
- Tempura prawns**, sweet chilli sauce, mixed leaves 10.95
- Tempura buffalo cauliflower wings**, miso mayonnaise (v) 7.95
- Chicken liver parfait**, cornichons, apple chutney, sourdough (gfa) 9.95
- Hot honey Camembert**, charred ciabatta (v,gfa) 11.95

MAIN MEALS

- 8oz Sirloin Steak**, chargrilled steak, watercress, grill garnish, peppercorn sauce, hand cut chips (gfa) 25.95
- Pan-fried seabass fillet**, sautéed new potatoes, green beans, romesco sauce (gf) 21.95
- Beer battered fish and chips**, ale battered haddock, mushy peas 17.95 (smaller portion 14.95)
- Pie of the day**, individual short crust pastry pie, hand cut chips or mashed potato, seasonal veg, pie sauce 18.95
- Traditional roast turkey**, roast potatoes, stuffing, pigs in blankets, seasonal vegetables, gravy 22.95
- Vegan chilli con carne**, vegan mince, kidney beans, roasted peppers, white rice, tortilla chips, salsa (vg,gfa) 14.95
- Lemon & garlic chicken schnitzel**, roasted tomato gnocchi, pesto cream 18.95
- Steak burger**, gem lettuce, pink onions, grilled bacon, cheddar cheese, relish, skin on fries 18.95
- Lentil burger**, tomato relish, pink onions, gem lettuce, skin on fries (vg) 15.95
- Hot honey glazed Gammon**, charred pineapple, fried egg, hand cut chips (gfa) 16.95

SANDWICHES

*Served Monday-Saturday until 5pm
All served with hand cut chips*

- Ship Inn Steak sandwich**, toasted ciabatta, sliced sirloin steak, hot mustard, red onion marmalade(gfa) 17.95
- Roast turkey ciabatta**, stuffing, cranberry, salad, gravy 17.95
- Cheddar cheese toastie**, toasted sourdough, salad, coleslaw (gfa) 11.95

Sides

- Hand cut chips** (v) 4.95
- Ale battered onion rings** (v) 4.95
- Skin on fries** (v) 4.95
- Chopped salad** (ve) 3.95
- Peppercorn sauce** (v) 2.95
- Seasonal veg bowl** (v) 3.95
- Gravy** 2.95
- Curry sauce** (v) 2.95
- Garlic ciabatta** (v) 4.95
- Garlic ciabatta with cheese** (v) 5.45

Younger customers

*Served with choice of chips, fries or mash & baked beans or peas**

- *Fried chicken strips** 8.00
- *Ham & egg** (gfa) 8.00
- *Haddock goujons** 8.00
- Traditional roast turkey** (gfa) 12.00
- Vegan chilli & rice** 8.00

WHITE WINES	175ml	250ml	BOTTLE
CONCHA Y TORO SAUVIGNON, CHILE Classic Sauvignon flavours of citrus fruit, passionfruit, with herby notes.	£6.85	£8.75	£26.00
LANDINGS COLOMBARD CHARDONNAY, AUSTRALIA Soft, full luscious fruit flavours with a touch of butter and honey.	£6.85	£8.75	£26.00
COLLI VICENTINI PINOT GRIGIO, ITALY The drink of the moment - fruity and refreshing with melons and apples, a firm favourite.	£7.35	£9.25	£27.00
MIRROR LAKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND Tantalising aromas of gooseberry, melon and passion fruit. A fruity wine, with a zingy finish.	£7.35	£9.65	£27.50
REVENANT CHENIN BLANC, SOUTH AFRICA Crafted with food in mind – luscious layers of apple and lemon with hints of honey.			£27.50
ALBARINO, TORRES PAZO DAS BRUXAS, SPAIN Elegant aromatic wine, full of green apple and lemon peel flavours.			£30.50
CHABLIS WILLIAM FEVRE, BURGUNDY, FRANCE Burgundy at its very best! The Chardonnay grape that's crisp, clean, flinty and fabulous.			£35.50
ROSE WINES	175ml	250ml	BOTTLE
BURLESQUE WHITE ZINFANDEL, CALIFORNIA Strawberry ice-cream and red berry jam flavours give a rosé that's sweet but with lots of body.	£7.35	£9.25	£27.00
LA DELFINA PINOT GRIGIO ROSÉ, ITALY Pretty in pink - the lovely blush colour coming from the pink hue of the skins. Summer fruit flavours and a touch of sweetness on the finish.	£7.35	£9.25	£27.00
RED WINES	175ml	250ml	BOTTLE
SOLANDER SHIRAZ, AUSTRALIA Aromas of ripe blackberries & warm spice. Sumptuous blackcurrant flavours and soft tannins.	£6.85	£8.75	£26.00
OCARINA MERLOT, CHILE Aromas of black plum, morello cherry and earthy spices with silky smooth blackberry and plum flavours.	£6.85	£8.75	£27.00
MARQUES DE CONCORDIA RESERVA RIOJA, SPAIN Dark berry fruit characters on the nose, a mulberry richness, coffee hints and smoky tones.	£7.35	£9.25	£28.00
ALTA VISTA PREMIUM MALBEC, MENDOZA, ARGENTINA The on-trend Malbec grape grows superbly in Argentina and gives a wine full complex red fruits, soft spice and smooth tannins.	£7.60	£10.20	£29.50
PASQUIERS GRENACHE NOIR, PAYS D'OC, FRANCE Aromas of rich black fruit, vanilla, liquorice and sweet cinnamon spice. Intense berry fruit flavours.			£27.50
VALPOLICELLA CLASSICO SUPERIORE RIPASSO NICOLA FABIANO, VENETO, ITALY Rich, dense fruits, spices and vanilla hints.			£35.50
LEGENDE DE LAFITE MEDOC BORDEAUX, DOMAINES BARONS DE ROTHSCHILD, FRANCE Wine makers of Lafite; aromas of dark berries, sweet spices and toasty notes.			£38.50
SPARKLING & CHAMPAGNE			BOTTLE
LUNETTA SPUMANTE PROSECCO NV, ITALY Being a spumante this is a full-bodied sparkler with aromas and flavours of peach, pear and apple.	200ml Single Serve Bottle		£8.95
LUNETTA SPUMANTE ROSÉ, ITALY A fresh, dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore!	200ml Single Serve Bottle		£8.95
ROMEO PROSECCO DOC, ITALY Sparkle the Italian way! Classic Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit.			£30.00
JULIET SPARKLING ROSÉ, ITALY Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour. Refreshing and crisp.			£30.00
LAURENT-PERRIER BRUT NV, FRANCE The signature Champers: delicate white fruits, toasty aromas, savoury notes and a lemony finish.			£60.00
0% SPARKLING			BOTTLE
FREIXENET SPARKLING, SPAIN Tropical and citrus fruits with soft vanilla notes.	200ml Single Serve Bottle	£7.75	£26.00
FREIXENET SPARKLING ROSE, SPAIN Wild berries such as raspberries and strawberries, floral notes and citrus fruits.			£26.00