

## BREAD BOARD TO SHARE

Stone-baked breads with sea-salted butter 5.25 (V)

Add baked Irish goats cheese + 2.75 (V)

Add hummus + 2.75 (VE) Add chicken liver paté + 3.00



**THE SHIP INN**  
— FRECKLETON —

## RHUBARB AND GINGER GIN BALLOON

Rhubarb and Ginger gin, ginger ale, fresh lime,

juniper berries 8.95

We proudly pour Weeton Black Powder gin!

## STARTERS & SMALL PLATES

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|--|--|
| Soup of the day with bread roll (V) 4.95   | Homemade chicken liver paté, sourdough toast & chutney 6.25                                      |
| Prawn & crayfish cocktail, Marie Rose sauce, brown bread 6.50                                    | Korean crispy chicken, spicy Gochujang sauce, sesame seeds, lime 6.25                            |
| Halloumi Fries, aioli, pomegranate 6.50  | Steamed mussels in a white wine, cream, onion, garlic & parsley sauce. starter 6.50 / main 12.50 |
| <b>NEW</b> Smoked haddock & salmon fishcake, wilted spinach, poached egg, hollandaise sauce 6.95 | <b>NEW</b> Hummus & garlic flatbread (VE) 4.95   |
| Field foraged mushrooms, crème fraiche sauce, toasted sourdough (V) 6.25                         | Chipolata sausages, mustard dip 4.25   |

## HOME-MADE PIES

- Ham hock, chicken & leek pie, hand cut chunky chips & honey roasted roots 11.50
- Cheese & onion pie, short-crust pastry, crisp green apple salad, pot of house chutney (V) 10.95
- NEW** Game pie, puff pastry & vintage cheddar mash 11.50
- Ask your server about our pie of the week*

## SALADS & BOWL

- Chicken Caesar salad, British chicken, bacon, anchovies, Caesar dressing, parmesan & garlic croutons 11.00
- Vegan super bowl: Roasted broccoli, butternut squash, beetroot, herby quinoa, baby spinach, tomatoes, carrot crisps, pomegranate, nuts & seeds (VE) 9.50

Add fresh goats cheese + 2.50 (V) Add chargrilled chicken + 3.00

## CLASSICS & GRILLS

- NEW** Pan fried roast chicken, sautéed leek, potato & pancetta, white wine velouté 12.00
- 10oz gammon steak, your choice of poached or fried eggs, hand cut chunky chips, pineapple relish & lambs lettuce 12.25
- NEW** Award winning Cumberland sausages, champ mash, broccoli, onion gravy 11.25
- NEW** Vegetable lasagne, garlic flatbread and crisp side salad (V) 10.25
- Lamb shank, red wine jus, vintage cheddar mash & tenderstem broccoli 16.25
- 10oz British rump steak, grilled tomatoes & mushrooms, onion rings, chips 18.95
- Add peppercorn sauce + 1.95 / Add blue cheese sauce +1.95

## BURGERS & GOURMET SANDWICHES

- British steak sandwich with dipping gravy, caramelised red onion, vintage cheddar cheese, rocket, mustard mayo & fries 12.00
- Upgrade: 'Filthy' Fries +1.50 / Sweet potato fries (V) +1.00
- The Ship double cheeseburger, 8oz of British beef served on a brioche bun, crunchy salad, mature cheddar cheese, burger sauce, slaw & chips 11.95
- Add: Streaky bacon + 1.75 / Blue cheese + 1.50 / French Brie + 1.50 / Pulled pork + 3.25
- NEW** Korean fried chicken burger, brioche bun, sesame seeds, aioli, spicy gochujang sauce gherkins, salad, slaw & chips 11.50
- Pulled pork sandwich, 8-hour-roast BBQ pork, smokehouse mayo, slaw & fries 10.95
- Halloumi 'shroomi' sandwich, chilli jam, mushroom, halloumi, hummus & fries (V) 11.25

## FISH & SEAFOOD

- Fish & chips - fresh Fleetwood caught fillet, in a light fluffy batter, chips, mushy peas, tartare sauce 12.00
- Fillet of smoked haddock, crisp streaky bacon, champ mash, soft poached egg, chive sauce 12.95
- NEW** Pan fried seabass, crispy kale, chorizo & chickpea cassoulet 13.50
- Steamed mussels in a white wine, cream, garlic & parsley sauce. starter 6.50 / main 12.50

## THE SUNDAY ROAST

*Our famous roasts are all served with our homemade Yorkshire puddings, every Sunday from 12pm until 8pm.*

**ROAST BEEF & YORKSHIRE PUDDING** / Roast potatoes, carrot & swede mash, honey roasted parsnips, spring greens & gravy 12.75

**ROAST PORK LOIN & APPLE SAUCE** / Roast potatoes, pork stuffing, carrot & swede mash, roasted parsnips, greens & gravy 12.95

**NEW ROAST CHICKEN & PORK STUFFING** / Roast potatoes, carrot & swede mash, honey roasted parsnips, spring greens & gravy 12.95

**SWEET POTATO & WILD MUSHROOM PARCEL** / Roast potatoes, carrot & swede mash, spring greens, parsnips & gravy (V) 12.75

Extra Yorkshire pudding +1.00 Sharing Cauliflower cheese +4.50

*"When they're gone... They're gone!"*

## SIDE DISHES

- Thick-cut chips (V) 3.25 Skin on fries (V) 3.25 Sweet potato fries (V) 4.25 'Filthy' fries with aioli & bacon 4.50
- Onion rings & BBQ sauce (V) 3.50 Tenderstem broccoli, garlic, chilli & lime (V) 4.95 Mixed salad bowl (V) 3.00 Garlic bread (V) 3.75

FOOD ALLERGIES & INTOLERANCES: PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN PLACING YOUR ORDER.



# THE SHIP INN

— FRECKLETON —

## WINE MENU

### PROSECCO, CHAMPAGNE & FIZZ

#### **Durello Spumante Brut 'Palladiano'** Veneto, Italy

Citrus with crisp green apple, zippy palate & lightly honeyed

Bottle / 21.00      125ml glass / 5.60

#### **Mirabello Pinot Grigio Rosé Spumante Brut** Veneto, Italy

Summer fruits, red berries and creamy fizz

Bottle / 21.50

#### **Lunetta Prosecco Spumante Brut** Veneto, Italy

Apple & peach, hints of ripe stone fruits

Bottle / 27.50

#### **Champagne Gremillet Sélection Brut** Champagne, France

Served in every French Embassy; fine mousse, peach with a crisp citrus finish

Bottle / 30.00

#### **Champagne Lallier Brut R.012** Champagne, France

R.012 is a new direction for Lallier; a polished and scintillating diamond

Bottle / 64.00

#### **Champagne Lallier Grande Cru Rosé** Champagne, France

Award winning Champagne; biscuit flavours, crisp citrus finish

Bottle / 68.00

### WHITE WINE

#### **The Rambler, Chenin Blanc** Western Cape, South Africa

Chenin Blanc blend, blossom notes & lemon citrus tones.

Bottle / 17.00      175ml glass / 4.50      250ml glass / 6.15

#### **Ancora Bianco, Garganega** Venetie, Italy

Crisp & dry with apple & pear aromas, hints of lemon.

Bottle / 17.75      175ml glass / 4.70      250ml glass / 6.40

#### **Mucho Mas, Sauvignon Blanc** Valle Central, Chile

Cool climate Sauvignon Blanc packed with lime zest, lemon and kiwi.

Bottle / 19.90      175ml glass / 5.10      250ml glass / 6.80

#### **Ruviano Verdicchio Classico** Marche, Italy

Apricot and orchard fruits, crisp zesty finish.

Bottle / 21.00

#### **Terrazze Della Luna, Pinot Grigio** Trentino, Italy

Fresh citrus acidity, full of stone fruit and apple.

Bottle / 22.00

#### **Novas Gran Reserva, Chardonnay (Organic)** Valle de Casablanca Chile

Rich & ripe with the softest hints of oak. Ripe apricot & peach.

Bottle / 25.00

#### **The Cloud Factory, Sauvignon Blanc** Marlborough, New Zealand

Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus.

Bottle / 26.00

#### **Domaine De La Motte, Chablis** Burgundy, France

Mineral & apple notes balanced with a wonderful richness.

Bottle / 36.00

### ROSÉ WINE

#### **Ancora Rosato, Monferrato Chiaretto** Piemonte, Italy

Refreshing & dry rosé packed with red berry fruit.

Bottle / 17.30      175ml glass / 4.60      250ml glass / 6.20

#### **Another Story, White Zinfandel Rosé** California, USA

Bright with luscious, hints of strawberries and cream.

Bottle / 19.50      175ml glass / 5.10      250ml glass / 6.85

### RED WINE

#### **Prime Cuts Red** Western Cape, South Africa

Super juicy, soft & easy drinking. Full of summer berries.

Bottle / 17.00      175ml glass / 4.50      250ml glass / 6.15

#### **Sierra Grande Merlot** Valle Central, Chile

Pure and fresh with plum, cherry, bramble and hints of spice.

Bottle / 18.50      175ml glass / 5.00      250ml glass / 6.75

#### **The Last Stand, Shiraz** Victoria, Australia

A rich and generous palate of plum, spice and deep fruit notes.

Bottle / 20.00      175ml glass / 5.20      250ml glass / 7.25

#### **El Infiernillo Single Vineyard, Pinot Noir** Valle de Maule, Chile

Vibrant raspberry & cherry fruit, yet rich and subtle.

Bottle / 22.00

#### **Turno De Noche, Malbec** Mendoza, Argentina

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate.

Bottle / 24.00

#### **Ontanon Ecologico Rioja (Organic)** Rioja, Spain

Bright red fruit, sweet spice & a touch of mocha.

Bottle / 25.50

#### **Ginestet Classique Medoc** Bordeaux, France

Classic Bordeaux, smooth and rounded, damson pepper & eucalyptus.

Bottle / 28.00

### HOT DRINKS

#### Coffee

Espresso / Americano 2.75

Cappuccino / Latte / Flat white 3.00

Mocha 3.00

(Ask your server for de-caff)

#### Tea

Yorkshire Tea, Earl Grey, Moroccan Mint, Fruit Punch,  
Lemon & Ginger, Green Tea 3.00

#### Hot Chocolate

With whipped cream, chocolate sprinkles & marshmallows 3.75

### COFFEE & CAKE 4.25

Any cake from our pantry & a coffee or tea of your choice