



### 'TICKLE ME PINK' GIN BALLOON

Raspberry gin, London no.1 gin, rose lemonade, juniper berries, fresh raspberries & strawberries 8.95

### FRECKLETON GIN BALLOON

Valencia orange gin, fever tree tonic, fresh orange wheels, mint, juniper berries 8.75

### BREAD BOARD, TO SHARE

Stone baked breads with sea-salted butter (V) 5.95

Add baked Irish goats cheese (V) + 3.00

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

### BAR SNACKS

**NEW** Sticky Barbeque ribs 6.95

Honey glazed chipolatas, mustard mayo 5.50

**NEW** Halloumi fries, pomegranate molasses, mint, aioli, pistachio (V) 6.50

**NEW** Harissa spiced hummus & chargrilled garlic flatbread (VE) 5.75

### STARTERS

Homemade soup of the day (V) 4.95  
Bread & butter

**NEW** Whipped goats cheese crostini (V) 6.25  
Pistachio, pickled orange & beetroot

**NEW** Chicken liver paté 6.50  
Red onion marmalade, toasted brioche

Classic prawn cocktail 6.95  
Marie rose sauce, brown bread & butter

Korean crispy chicken 6.50  
Gochujang Sauce, sesame seeds, fresh coriander

**NEW** Pan fried scallops 8.75  
Fricassee peas, pancetta, pearl onion, crème fraiche

### MAINS

Pan fried roast chicken 12.50

Chicken supreme, sautéed leek, broccoli, potato, pancetta, white wine velouté

**NEW** The Ship Inn shepherds pie 12.25

Braised red cabbage, home-made gravy

**NEW** Roasted fillet of salmon 14.50

Lemon crushed potatoes, crème fraiche sauce, wilted greens

Fish & chips 12.25

Fresh locally sourced cod, hand-cut chips, light batter, tartare sauce, mushy peas

Cheese & onion pie (V) 11.50

Vintage cheddar, onion, potato, shortcrust pastry, chutney, salad

Sausage & mash 11.50

Award winning pork & apple sausages, cheddar mash, honey roasted roots

**NEW** Vegan five bean chilli (VE) 11.95

Coriander rice, garlic flatbread, soy aioli

### SHIP SUMMER KEBAB'S

**NEW** Lamb Kofta / **NEW** Halloumi & Red Pepper (V)

Your choice of skewer, served on a flatbread, red chilli, pistachio, pickled fennel, hummus, tzatziki & Greek side salad 12.25

### FROM THE GRILL

Gammon & eggs 12.50

10oz gammon steak, hand-cut chips, pineapple relish, fried or poached eggs

**NEW** Braised venison shoulder & mash 16.95

Roasted carrot, creamy cheddar mash, red wine jus

10oz rump steak 19.95

Chargrilled tomato, mushroom, onion rings, hand-cut chips, peppercorn sauce

### BURGERS & GOURMET SANDWICHES

French-dip steak sandwich 12.75

Sliced fillet tail steak, vintage cheddar, caramelised onions, mustard mayo, house ciabatta, dipping gravy, skin on fries

The Ship double cheeseburger 12.25

8oz British beef, vintage cheddar, brioche bun, salad, coleslaw, hand-cut chips

Add: Blue cheese +1.50 / Streaky bacon +2.00

Upgrade: 'Filthy' Fries +1.50 / 'Posh' chips (V) +1.50

**NEW** Moroccan lamb burger 12.75

Minted lamb burger, red pepper, hummus, aioli, feta, hand-cut chips

Chargrilled chicken burger 11.75

Lemon & garlic marinated chicken breast, aioli, salad, brioche bun, coleslaw, hand-cut chips

Halloumi & mushroom burger (V) 12.00

Red pepper, harissa, mushrooms, halloumi, brioche bun, hand-cut chips

### SALADS

Chicken Caesar 11.50

Parmesan, anchovies, chicken breast, baby gem, croutons, Caesar dressing

**NEW** Sea bass niçoise 14.00

Green beans, red onion, cherry tomatoes, new potatoes, olives

**NEW** Vegan Buda bowl (VE) 9.50

Harissa spiced hummus, avocado, bulgur wheat, roasted broccoli & butternut squash, garlic flatbread

Add: Grilled chicken + 3.00 / Chargrilled Halloumi (V) +3.00

### DAILY OFFERS

#### MONDAY

2 Courses £12 / 3 Courses £15

From 5pm (Select menu)

#### BURGER TUESDAY

2-4-1 on Burgers ALL-DAY

#### STEAK THURSDAY

10oz Rump, roast tomato, hand-cut chips

Only £12

### SIDES

Hand-cut chips (V) 3.50

Skin on fries (V) 3.50

Onion rings & barbeque sauce 4.00

'Filthy' fries: crispy bacon & aioli 4.50

Posh chips: truffle oil & parmesan 4.50

Tender-stem broccoli, chilli & lime (VE) 4.95

Peppercorn sauce 2.00

House side salad (VE) 3.50

### THE SUNDAY ROAST

A Great British Tradition

Our roasts are served every Sunday,

12pm to 8pm, make sure to reserve

a table with your server now to avoid

disappointment...

Add: Pigs in blankets 4.00

Sharing cauliflower cheese 4.00

#### BRITISH ROAST BEEF

Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 12.75

#### ROAST PORK LOIN & STUFFING

Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 12.95

#### ROAST CHICKEN & PORK STUFFING

Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 12.95

#### SWEET POTATO & WILD MUSHROOM PARCEL

Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy (V) 12.75

## PROSECCO, CHAMPAGNE & FIZZ

**Durello Spumante Brut 'Palladiano'** Veneto, Italy  
Citrus with crisp green apple, zippy palate and lightly honeyed.

Bottle / 22.00    125ml glass / 5.75

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

Summer fruits, red berries and creamy fizz.

Bottle / 23.00

**Lunetta Prosecco Spumante Brut** Veneto, Italy

Apple and peach and soft ripe stone fruits.

Bottle / 27.50

**Champagne Gremillet Sélection Brut** Champagne, France

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

Bottle / 40.00

**NEW Laurent-Perrier Brut** Champagne, France

Clear & bright with a pale golden hue, notes of citrus & honeysuckle.

Bottle / 65.00

**NEW Laurent-Perrier Rosé** Champagne, France

Award winning pink Champagne, raspberry & redcurrant notes.

Bottle / 100.00

## 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** Venezie, Italy

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

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

**NEW Pasquiers, Sauvignon Blanc** Languedoc, France

Exotic fruits aromas with zesty citrus freshness.

Bottle / 20.50    175ml glass / 5.20    250ml glass / 7.10

**NEW Domaine de Vedilhan, Viognier** Languedoc, France

Honeysuckle & apricot with a rich textured body.

Bottle / 22.00

**Terrazze della Luna, Pinot Grigio** Trentino, Italy

Fresh citrus acidity, full of stone fruit and apple.

Bottle / 22.50

**NEW Listening Station, Chardonnay** Victoria, Australia

Unoaked, citrus & white peach notes, bright & fresh.

Bottle / 24.50

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

Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus.

Bottle / 26.50

**Domaine de la Motte, Chablis** Burgundy, France

Mineral & apple notes balanced with a wonderful richness.

Bottle / 37.00

125ml glasses available



**THE SHIP INN**  
— FRECKLETON —

## WINE MENU

### ROSÉ WINE

**Ancora Rosato, Monferrato Chiaro** Piemonte, Italy

Refreshing & dry rosé packed with red berry fruit.

Bottle / 17.50    175ml glass / 4.60    250ml glass / 6.25

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

Bright with luscious, hints of strawberries and cream.

Bottle / 20.50    175ml glass / 5.25    250ml glass / 7.00

### RED WINE

**Prime Cuts Red** W.O. Swartland, South Africa

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

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

**NEW Peculiar Mr Pat, Merlot** South Eastern Australia

Bright freshly picked red fruit with a gentle palate.

Bottle / 19.00    175ml glass / 5.10    250ml glass / 6.75

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

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

Bottle / 20.50    175ml glass / 5.20    250ml glass / 7.10

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

Vibrant raspberry & cherry fruit, yet rich and subtle.

Bottle / 22.50

**Turno de Noche, Malbec** Mendoza, Argentina

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

Bottle / 24.50

**NEW The Charge, Rioja** 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 / 30.00

### HOT DRINKS

#### Coffee

Espresso / Americano 3.00

Cappuccino / Latte / Flat white 3.25

Mocha 3.50

(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 4.00

#### COFFEE & CAKE 4.50

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