

SHIP'S



CLASSICS

NOT AVAILABLE ON SATURDAY NIGHT OR SUNDAY

BAR BOARDS

PORK CROQUET df	
Apple sauce	4.5
HOMEMADE SCOTCH EGG df	
Beetroot ketchup	4.5
SEASONAL SOUP gf	
Gluten free bread	4.95

BLUE CHEESE ARANCINI	
Saffron aioli	4.5
CHARCUTERIE BOARD gf df	
Salami, chorizo, cured ham	7/ 11.5
Gluten free breads gf	3.25
Marinated olives gf df	3.5

MAINS

MOULES MARINIÈRES gf	
Fries, gluten free bread	9.5
TEMPURA BATTERED FISH gf df	
Chips, peas	12.5
FISHERMAN'S PIE gf	
Prawns, salmon, haddock, cod	10.5
BEETROOT & GOATS' CHEESE SALAD gf	
Watercress, pesto, goats' cheese, pesto sauce	9.5
CRAYFISH, PRAWN SALAD gf	
Marie-rose, iceberg, gluten free bread	10.95

KING PRAWN, SQUID, COCKLE LINGUINI df	
Tomato, chili sauce	10.5
CHARGRILLED CHICKEN CAESAR SALAD df	
Poached egg, croutons, anchovies	9.5
8OZ STEAK BURGER df	
(Pink/well done), gherkin, relish, triple cooked chips	12.5
VEGETABLE BURGER df	
Vegetable and lentil, gherkin, relish, triple cooked chips	11.5

DESSERTS

SWISS MERINGUE gf	
Passion fruit curd, meringue, coconut ice cream	6
STICKY TOFFEE PUDDING	
Stem ginger ice-cream	6

VANILLA PANNA COTTA	
Blueberry sorbet, pickled blueberries, shortbread	6
APPLE, BERRY CRUMBLE	
Crème anglaise, vanilla ice-cream	6

All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens. Allergy information is available, please ask your server.