PIES AND SPECIALS MENU

£16.50

£17.50

£16.50

£16

Ship Inn Specials

£14.50 **6oz Steak Burger** £15 6oz Steak Burç

with Monterey Jack cheese

6oz Steak Burger with bacon & Monterey Jack cheese

Grilled Garlic & Buttered Herb Chicken Burger

served with garlic aioli

All above served in a Brioche Bun topped with salad leaves, sliced beef tomato and red onion and served with fries & slaw

Freshly Battered Haddock & Chips £17.50

Served with mushy peas

10oz Grilled Gammon £17.50

10oz grilled gammon steak served with tomato, mushrooms, 2 fried eggs, peas and hand cut chips or half a jacket potato

Pork Satay Skewers
Served with Teriyaki stir fry vegetables and rice

Salmon Teriyaki

Served with stir fry vegetables and rice

£16.50 **Buffalo Mushrooms**

Battered mushrooms in soy and sweet chilli sauce. Served with stir fry vegetables and rice

The Ships Homemade Monkfish Scampi

Handmade monkfish pieces in a panko crumb served with garden peas or mushy peas and chips

Fishermans Platter

Fish goujons, scampi and spicy prawns. Served with hand cut chips and mushy peas or salad garnish

Flat Iron Dirty Fries

8oz flat iron steak served medium rare with fried onions and mushrooms and a peppercorn sauce





We pride ourselves on serving the very best freshly made and baked traditional pies and imaginative pies too.

Please see our Specials Board for our Feast Your Eyes on our Pies daily offer.

£14

Beef stew & lambs kidney slowly braised & served in a rich gravy with a shortcrust pastry topping. Served with mushy peas and hand cut chips or creamed mashed potato or half a jacket potato

Mushroom Bourguignon Cottage Pie
Mushrooms cooked in a classic bourguignon sauce topped with creamed mash. Served with broccoli, parsnips & chantenay carrots

Chicken, Pancetta & Wild Mushroom Cottage Pie

Chicken, pancetta and wild mushrooms served in a gluten free gravy topped with creamed mash. Served with broccoli, parsnips & chantenay carrots

MAIN COURSE & FREE DRINK

Our Mumbai chicken curry brings flavours inspired by Mumbai's coastal location & is infused with carom seeds to give fragrance whilst being light & uniquely flavoured. Served with rice and poppadoms

Cod, salmon and prawns in a parsley sauce topped with spinach and creamed mash thatch

£18

Slow roast lamb with garlic, herbs and potatoes in a rich gravy topped with shortcrust pastry. Served with garden peas or mushy peas and hand cut chips or half a jacket potato

£17.50

Slow Roast Belly Pork
Slow roast belly pork served on mustard mash with a sage cider and apple gravy. Served with buttered greens

served with broccoli, chantenay carrots and peas

Cajun Prawn & Salt n Pepper Squid Dirty Fries
Fries topped with chipotle slaw, Cajun prawns and salt n pepper squid, chipotle sauce, red onion, jalapeños and spring onions

£16.50

Southern Fried Chicken Dirty Fries
Fries topped with chipotle slaw, southern fried chicken goujons, chipotle sauce, red onion, jalapeños and spring onions

Sri Lankan Monkfish Curry

A delicious Sri Lankan monkfish curry, get ready to be wowed by the amazing Sri Lankan coastal flavours in this fragrant curry. Served with rice and poppadoms

Double Bacon Cheeseburger

2 6oz beef burger patties topped with bacon, cheese and onion rings

Butternut Squash & Sage Gnocchi

£16 (add Nduja Sausage £18.50)

Gnocchi bound in pureed and roasted butternut squash sauce with sage gremolata and pumpkin seeds

Free Drinks include: WAINWRIGHTS GOLD, CASK ALES, DESPERADO, CORONA, JEAN DIDIER WINES 175ml SOFT DRINKS ALSO AVAILABLE

Childrens Menu

Chicken NuggetsServed with peas, beans or salad and fries

Fish Fingers

£7.50

Served with peas, beans or salad and fries

Haddock Goujons

£12.50

Haddock goujons served with a choice of peas or beans and fries

Tomato & Cheese Penne Pasta

Served with garlic bread

£8

Chicken Alfredo Served with garlic bread £11

Cowboy Dinner Two butchers sausages served with mash and beans

Southern Fried Chicken Goujons

Chicken goujons served with a choice of peas or beans and fries

£3.95
£5
£5
£6.25
£3.75
£4.25
£7
8£
£6
£5.25
£6.25

Allergens

We pride ourselves on serving the very best, freshly made Food. All our food is prepared in an open kitchen. Whilst all allergies are considered we cannot guarantee that they are not present in the kitchen.

Please speak to our knowledgeable members of staff for further information



SUNDAY **Every Sunday** 5pm - 7pm SHIP INN SEV



Cocktails

Christmas Aperol Spritz

Aperol Spritz, Cranberry Juice, topped up with Prosecco and an festive spiced ice cube

Gingerbread Martini

Vodka, Kahlua, Baileys, Ginger spice and espresso shaken and served garnished with whipped cream.

A warming glass of homemade mulled wine from an old 'bishop's' recipe that includes brandy. Served warm and garnished with orange

Candy Cane Cocktail Vodka, Crème de Menthe and Grenadine served topped with cream and

crushed candy cane

Baileys Hot Chocolate and Hazelnut Snowball

Hot chocolate with Baileys chocolate and Frangelico served topped with

whipped cream. £9 (£17 Jug)

Midori Vodka, Pineapple Juice and served with a candy cane

Christmas Glitter Bauble £10

A choice of Gin, Vodka, Disaronno, Cherry Brandy, Old J Rum served in a glitter bauble with a choice of mixers

Starters

Maple Roasted Carrot and Parsnip Soup

Served with a warm baguette and butter

Chicken Karaage

Japanese style chicken marinated with soy, ginger, garlic and honey, dusted in corn starch and deep fried. Served with sweet chilli sauce

Prawnstar Martini

Traditional prawn cocktail served in a Martini flute and served with marie rose sauce and brown bread

Melon Prosciutto and Mozzarella

Served with balsamic dressing

Shrooms on Sourdough Toast

A medley of mushrooms sautéed in garlic butter and finished with parsley and cream served with toasted sourdough

Posh Beans on Toast

Cannellini & Butter beans in a homemade lightly spiced tomato passata served on sourdough





Main Courses

Haddock Goujons

Served with mushy peas, hand cut chips and homemade tartare sauce

Christmas Dinner Pie

Turkey, pig in blanket, stuffing, winter vegetables in a cranberry gravy. Served with braised red cabbage, greens and creamed mash

Chicken in a Yorkshire Cheddar, Leek & Mustard Sauce Served with broccoli, chantenay carrots and creamed mash or half a jacket potato

Monkfish and Chorizo Skewers

(add a flat iron medium rare steak for £10 supplement) Served with vegetable paella and/or chips

BBQ Bacon Cheeseburger
6oz beef patty topped with bacon, BBQ sauce and cheese served in a brioche bun

Mushroom Bourguignon Cottage Pie
Mushrooms cooked in a classic bourguignon sauce topped with creamed mash. Served with broccoli, parsnips & chantenay carrots

Butternut Squash & Sage Gnocchi
Gnocchi bound in puréed and roasted butternut squash sauce with sage gremolata and pumpkin seeds

Christmas Do

A jumbo battered pig in blanket served on top of fried onions in a dog roll with cranberry sauce and roast potatoes



Christmas Pudding and Brandy Sauce
Traditional plum Christmas pudding served with brandy sauce

Banoffee Pudding

Served with ice cream, cream or custard

Cherry Brownie

A dark chocolate and cherry brownie served with ice cream or cream

Keylime Pie

Served with cream or ice cream

A choice of cheeses served with biscuits, butter and chutney



NTER FUEL WEDNESDAY

At least one member of the group must be in the Golden Years to be eligible for this offer. Offer will apply across the whole party

Treat Someone Special

Gift Vouchers are available from the bar, ask a member of staff for more information

