

THE SHIP

— AT FRECKLETON —

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (V) 6.25
Add: Baked Irish goats cheese (v) / Hummus (ve) / Chicken liver pâté + 3.00

BAR SNACKS & STARTERS

NOCELLARA OLIVES (ve) 4.50	ROAST PLUM TOMATO SOUP (v) 6.00	KOREAN CRISPY CHICKEN 6.75
HONEY GLAZED CHIPOLATAS 6.00 Mustard mayo	Crispy shallots, pesto, baked bread, whipped butter <i>*(ve) upon request</i>	Spicy gochujang sauce, lime, coriander, sesame
HUMMUS & GARLIC FLATBREAD (ve) 6.25	THE SHIP PRAWN COCKTAIL 7.25	GOATS CHEESE, CRANBERRY & WILD MUSHROOM SPRING ROLL 6.50
Tahini dip, chickpeas, sesame seeds, coriander, pomegranate	Marie Rose sauce, brown bread, butter	Watercress & walnut salad
HALLOUMI FRIES (v) 6.75	CHICKEN LIVER PÂTÉ 7.00	
Buffalo hot sauce, mint & lime yoghurt, pomegranate	Red onion marmalade, toasted door stop brioche	

MAINS, SALADS & GRILL

CHICKEN FORESTIÈRE 14.00	CHEESE & ONION PIE (v) 12.75	10oz SIRLOIN STEAK 21.95
Pan fried chicken supreme, white wine & madeira cream sauce, new potatoes, chestnut mushrooms, roast carrot, fresh herbs	Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	Roasted tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce
FISH & CHIPS 13.00	BRAISED BEEF WELLINGTON 16.00	CHICKEN CAESAR SALAD 12.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	Whole roasted carrot, crispy kale, carrot purée, buttery mash	Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons
CHICKEN & LEEK PIE 13.50	CHICKEN PANANG CURRY 13.00	VEGAN BUDDHA BOWL (ve) 11.00
Chicken, leeks & root veg, puff pastry lid, buttery mash, garlic buttered green beans	Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, Thai basil, flatbread	Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread
TOFU KATSU CURRY (ve) 13.25	PESTO GLAZED SEA BASS 15.00	Add: Buttermilk halloumi (v) +3.00 / Grilled chicken breast +3.00
Deep fried crispy tofu, coconut katsu sauce, charred pak choi, lemon rice	Winter greens, parmentier potatoes, crème fraîche & chive sauce	

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 14.00	BUTTERMILK HALLOUMI BURGER (v) 13.50
Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	Brioche bun, roasted mushroom, sweetcorn salsa, smoky barbecue mayo, pickles, butter leaf, slaw, fries
THE SHIP DOUBLE CHEESEBURGER 13.00	JALAPEÑO & RED ONION BHAJI BURGER (ve) 13.50
British beef, brioche bun, American cheese, Russian dressing, pickles, butter leaf, tomato, red onion, slaw, fries	Vegan bun, mint, coconut rieta, mango chutney, butter leaf, fries
DOUBLE BLUE CHEESE & BACON BURGER 14.50	
8oz British beef, brioche bun, pickles, lettuce, peppercorn sauce, fries	
GRILLED CHICKEN BURGER 13.00	
Brioche bun, garlic & lemon chicken, hot sauce mayo, pickles, butter leaf, tomato, smashed avocado, slaw, fries	

Add: Streaky bacon +2.00 / Buttermilk halloumi (v) +3.00
Blue cheese (v) +1.70

Upgrade: 'Filthy fries' +1.50 / Posh chips (v) +1.50
Salt 'n' pepper fries (ve) +1.50

SIDES

CHIPS / FRIES (ve) 4.00
FILTHY FRIES WITH AIOLI & BACON 4.75
SALT 'N' PEPPER FRIES (ve) 4.75
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v) 4.75
BUTTER LEAF & AVOCADO SALAD (ve) 4.75
ONION RINGS WITH STICKY BBQ SAUCE (ve) 4.75
HONEY ROASTED ROOTS (v) 4.75
GARLIC BUTTERED GREENS (v) 4.75
BUTTERY MASH (v) 4.50
GRAVY / PEPPERCORN SAUCE 2.00

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If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.

2-4-1 MAINS EVERY TUESDAY

Includes sections: Mains, Salads & Grill
Burgers & Sandwiches

*Sirloin Steak £3 supplement. Lunch Menu not included.
14th, 21st & 28th Dec not included.

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.

BRITISH ROAST BEEF 13.50

Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot, seasonal greens

ROAST CHICKEN & STUFFING 13.75

Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot, seasonal greens

COURGETTE, AUBERGINE, SPINACH & CHARRED ONION STRUDEL (ve) 14.00

Home-made vegan gravy, braised red cabbage, roasted root crush, roast potatoes, whole roast carrot, seasonal greens

Add: Pigs in blankets 5.00 / Cauliflower cheese (v) 5.00
Yorkshire pudding (v) +1.00

LUNCH MENU

Served Mon to Sat, 12-5pm

PRAWN & MARIE ROSE FOCACCIA 7.75

Smashed avocado, baby gem lettuce

THREE CHEESE TOASTIE (v) 6.50

Mozzarella, mature cheddar, parmesan, caramelised red onion chutney

FISH FINGER BUTTY 6.75

Beer battered fish fingers, mushy peas, tartare sauce, brioche bun

PULLED BBQ CHICKEN FOCACCIA 6.75

Bacon, red pepper, spring onion, mozzarella

HAM & THREE CHEESE TOASTIE 6.75

Honey roast ham, mozzarella, mature cheddar, parmesan, caramelised red onion chutney

Add: Mug of soup +3.00

Wine List

SPARKLING WINE

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 5.85 | Bottle 22.50

Fontessa, Prosecco Spumante Brut Venezia, Italy
Fresh and fruity with citrus and green apple
Bottle 27.50

Fontessa, Prosecco Rose Veneto, Italy
Delicate with ripe strawberry and raspberry notes
Bottle 28.00

ROSÉ WINE

Ancora Rosato, Monferrato Charetto Piemonte, Italy
Refreshing & dry rosé packed with red berry fruit
125ml 4.50 | 175ml 4.75 | 250ml 6.45 | Bottle 18.00

Another Story, White Zinfandel Rosé California, USA
Bright with luscious hints of strawberries & cream
125ml 5.05 | 175ml 5.25 | 250ml 7.00 | Bottle 20.50

Lieux Perdus, Pinot Noir Rosé Pays d'Oc, France
Provence style pale rosé, packed full of creamy red berries
Bottle 25.00

WHITE WINE

The Rambler, Chenin Blanc Western Cape, South Africa
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 4.30 | 175ml 4.50 | 250ml 6.15 | Bottle 17.00

Ancora Bianco, Garganega Venezia, Italy
Crisp & dry with apple & pear aromas, hints of lemon
125ml 4.50 | 175ml 4.70 | 250ml 6.40 | Bottle 17.75

Erica's Sunbird Sauvignon Blanc Western Cape, South Africa
Ripe nectarine and peach with zippy lime
125ml 5.00 | 175ml 5.20 | 250ml 7.10 | Bottle 20.50

Domaine de Vedilhan, Viognier Languedoc, France
Honeysuckle & apricot with a rich textured body
Bottle 22.50

Terrazze della Luna, Pinot Grigio Trentino, Italy
Fresh citrus acidity, full of stone fruit & apple
Bottle 23.50

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
Bottle 25.00

Novas Gran Reserva, Sauvignon Blanc Casablanca Valley, Chile
Vibrant with notes of grapefruit, gooseberry and nettle
Bottle 27.00

Domaine de la Motte, Chablis Burgundy, France
Mineral & apple notes balanced with a wonderful richness
Bottle 39.00

RED WINE

Prime Cuts Red W.O. Swartland, South Africa
Super juicy, soft & easy drinking. Full of summer berries
125ml 4.30 | 175ml 4.50 | 250ml 6.15 | Bottle 17.00

Peculiar Mr Pat, Merlot South Eastern Australia
Bright freshly picked red fruit with a gentle palate
125ml 4.90 | 175ml 5.10 | 250ml 6.75 | Bottle 19.00

Wild House, Shiraz Western Cape, South Africa
Summer berries with dark chocolate and a touch of spice
125ml 5.40 | 175ml 5.60 | 250ml 7.40 | Bottle 21.50

El Infiernillo Single Vineyard, Pinot Noir Valle de Maule, Chile
Vibrant raspberry & cherry fruit, yet rich & subtle
Bottle 22.50

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 24.50

The Charge, Rioja Rioja, Spain
Bright red fruit, sweet spice & a touch of mocha
125ml 6.25 | 175ml 6.55 | 250ml 9.15 | Bottle 26.50

Ginestet Classique, Medoc Bordeaux, France
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 33.00

Montresor Amarone della Valpolicella 'Santinato' Veneto, Italy
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 63.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced
with elegant flavours of fruit and caramel
Bottle 45.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 70.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 105.00



Red Fox + Peacock
PUBS, BARS & HOTELS