

THE SHIP

— AT FRECKLETON —

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.45

Add: Baked Irish goats' cheese (v) + 3.50 / Red pepper hummus (ve) + 2.00 / Balsamic & oil (ve) + 1.00

BAR SNACKS & STARTERS

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| MAPLE & MUSTARD GLAZED CHIPOLATAS Caramelised onion mayonnaise | 6.90 | ROASTED BUTTERNUT SQUASH & COCONUT SOUP (v) (ve) Spiced crème fraîche, red pesto brushed ciabatta | 7.40 | CAJUN COD TACOS Pink onions, salsa verde, avocado, shredded cabbage, sesame, lime & coriander | 10.25 |
| ROASTED RED PEPPER HUMMUS (v) (ve) Greek salad, feta, garlic flatbread | 8.15 | PRAWN COCKTAIL Seafood sauce, dressed salad, brown bloomer | 9.75 | BEER & BLACK PUDDING FRITTERS (ve) Vegan black pudding, wholegrain mustard mayonnaise | 6.90 |
| MOZZARELLA STICKS (v) Deep fried mozzarella, chilli jam dip | 8.15 | CHICKEN SATAY SKEWERS Peanut dipping sauce | 9.20 | CHICKEN LIVER PARFAIT Red onion marmalade, toasted bloomer, dressed watercress | 8.00 |

MAINS & GRILL

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| FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas | 15.85 | CHICKEN KATSU Crispy chicken, lime & coriander rice, glazed pak choi, sesame & cucumber salad | 17.35 |
| BUTTERMILK FRIED CHICKEN Buttermilk fried chicken breast, creamed corn, fries, chicken gravy | 18.35 | MINTED LAMB RUMP Summer greens fricassée, herb mash, mint lamb sauce | 24.00 |
| LANCASHIRE CHEESE & ONION PIE (v) Short crust pastry, house chutney, hand-cut chips, apple & walnut salad | 15.35 | BUTTERNUT SQUASH RISOTTO (v) (ve) Forest mushrooms, feta, crispy poached hens' egg, pumpkin seeds, fried shallots | 16.35 |
| SEA BASS NIÇOISE Pan fried sea bass, green beans, red onion, mixed olives, cherry tomatoes, roasted new potatoes, baby gem, wholegrain mustard dressing, poached hens egg | 17.00 | BRAISED BEEF WELLINGTON Buttery mash, honey & thyme beetroot, summer greens, cauliflower purée, beef gravy | 18.90 |
| BARBECUE GLAZED BACON CHOP Jacket potato with crème fraîche & bacon, barbecue slaw, buttered corn | 16.35 | 10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips | 25.50 |

Choice of sauce: Peppercorn / Red wine gravy

SIDES

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| HAND-CUT CHIPS / FRIES (ve) | 4.75 |
| FILTHY FRIES WITH AIOLI & BACON | 5.75 |
| SALT 'N' PEPPER FRIES (ve) | 5.75 |
| POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v) | 5.75 |
| BUTTERY MASH (v) | 4.75 |
| JACKET POTATO, CREME FRAICHE & BACON | 5.75 |
| SALT 'N' PEPPER BROCCOLI (ve) | 5.75 |
| BAKED MACARONI CHEESE (v) | 5.75 |
| BUTTERED GREENS (v) | 5.75 |
| ONION RINGS WITH STICKY BBQ SAUCE (ve) | 5.75 |
| HOUSE SALAD (ve) | 5.25 |
| GRAVY / RED WINE GRAVY | 2.75 |
| PEPPERCORN SAUCE | 2.75 |

Sauces: Aioli +0.25 / Korean +0.25

SUMMER KEBABS

BARBECUE CHICKEN 17.00

Toasted flatbread, barbecue mayonnaise, chopped salad, coriander, pink onions, hummus, mint yoghurt, barbecue bacon fries

LAMB KOFTA 17.00

Toasted flatbread, aioli, chopped salad, feta, pomegranate, mint, pink onions, hummus, mint yoghurt, crispy onion & garlic fries

BUTTERMILK HALLOUMI (v) 17.00

Toasted flatbread, sweet chilli mayonnaise, chopped salad, coriander, pink onions, hummus, mint yoghurt, salt & chilli fries

SALADS

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| TANDOORI CHICKEN Mango, pomegranate, spinach, quinoa, sour cherries, roasted butternut squash, sun-blushed tomato, mint & tahini dressing | 15.30 |
| GOAT'S CHEESE, BEETROOT & ORANGE (v) Warm goats cheese, roasted pecans, croutons, roasted vegetables, sesame & orange dressing | 14.75 |
| VEGAN BUDDHA BOWL (ve) Falafel, red pepper hummus, tabbouleh quinoa, miso sweet potato, sesame fried broccoli, garlic flatbread | 14.25 |

Add: Grilled chicken +3.50 / Grilled halloumi (v) +3.50

BURGERS & SANDWICHES

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| FRENCH DIP STEAK SANDWICH Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries | 17.00 |
| THE SHIP DOUBLE CHEESEBURGER British beef, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries | 15.35 |
| HALLOUMI BURGER (v) Grilled halloumi, field mushroom, roasted red peppers, peri peri glaze, aioli, pickles, shredded lettuce, brioche bun, slaw, fries | 15.35 |
| CAJUN CHICKEN BURGER Grilled chicken breast, mint yoghurt, mango relish, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries | 15.35 |

Add: Streaky bacon +2.75 / Fried egg (v) +1.50
American cheese (v) +1.00

Upgrade: 'Filthy' fries +2.25 / 'Posh' chips (v) +2.25
Salt 'n' pepper fries (ve) +2.25

1/3 OFF MAINS EVERY TUESDAY

Includes sections:

Mains & Grill, Salads, Burgers & Sandwiches, Summer Kebabs

Lunch Sandwiches not included. Rump Steak £2 supplement. Available on tables up to 10 people.

SUNDAY ROAST

Available Sundays 12-8pm

BRITISH ROAST BEEF 15.85

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING 16.35

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

ROAST PORK BELLY 16.35

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, seasonal greens, homemade gravy

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 16.35

Roast potatoes, cauliflower purée, root crush, glazed carrots, seasonal greens, homemade gravy

Add: Cauliflower cheese (v) +5.50 / Gravy +1.00
Pigs in blankets +5.50 / Yorkshire pudding (v) +2.00

LUNCH SANDWICHES

Served Mon to Sat, 12-5pm

CLUB SANDWICH 9.45

Roast chicken, bacon, cheddar cheese, fried egg, tomato, lettuce

LANCASHIRE CHEESE TOASTIE (v) 7.65

Lancashire cheese, caramelised red onion

FISH FINGER SANDWICH 8.65

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

HALLOUMI WRAP (v) 8.65

Grilled halloumi, sweet chilli mayonnaise, chopped salad

CAESAR WRAP 9.45

Poached chicken & bacon, Caesar sauce, croutons, chopped salad, parmesan

PRAWN & AVOCADO SUB 9.45

Marie rose sauce, baby gem lettuce

Add: Mug of soup (v) +3.00 / Cup of fries (ve) +2.50

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

Please note: an optional 7.5% service charge is applied to all food bills. If you would like this removed please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.

(ve) = vegan on request

SPARKLING WINE

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 7.15 | Bottle 27.95

Famiglia Botter Prosecco Veneto, Italy
Wild apple with hints of honey & floral notes
Bottle 33.50

Famiglia Botter Prosecco Rose Veneto, Italy
Light Rose with white peach & red fruit notes
Bottle 35.00

ROSÉ WINE

Solino Rosato Sardinia, Italy
Pale dry rose with white peach & redcurrant notes
125ml 6.00 | 175ml 6.70 | 250ml 8.20 | Bottle 23.95

Another Story, White Zinfandel Rosé California, USA
Bright with luscious hints of strawberries & cream
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Quinson, Provence Rosé Provence, France
Classic Provence rosé, elegant red berries with lots of finesse
Bottle 37.25

WHITE WINE

Calaveras Vino Blanco Northern Spain
Fresh pear & peach with subtle floral notes
125ml 6.00 | 175ml 6.70 | 250ml 8.20 | Bottle 23.95

Erica's Sunbird, Sauvignon Blanc Western Cape, South Africa
Ripe nectarine and peach with zippy lime
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Altozano, Verdejo Sauvignon Blanc Castilla-La-Mancha, Spain
Freshly cut grass, fennel with exotic fruit aromas
Bottle 26.50

La Lancelotta, Gavi Piemonte, Italy
Apple, pear & apricot with lightly floral notes
Bottle 33.00

Bello Tramonto, Pinot Grigio Abruzzo, Italy
Well balanced acidity with smooth fruity taste & aroma
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
125ml 7.50 | 175ml 8.45 | 250ml 9.95 | Bottle 28.75

Akarana, Sauvignon Blanc Marlborough, New Zealand
Passionfruit & tropical notes with a crisp finish
Bottle 35.75

Gómez Cruzado, Rioja Blanco Año, Spain
Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

ORANGE WINE

Cramele Recas, Orange Wine Banat, Romania
Complex skin-contact wine with flavours of stone fruits and a hint of vanilla. A powerful tannin structure with long finish
125ml 8.00 | 175ml 10.00 | 250ml 12.00 | Bottle 35.00

RED WINE

Morador Tinto, Tempranillo Navarra, Spain
Ripe cherry, fresh berry & a hint of vanilla
125ml 6.00 | 175ml 6.70 | 250ml 8.20 | Bottle 23.95

Peculiar Mr Pat, Merlot South Eastern, Australia
Bright freshly picked red fruit with a gentle palate
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.95

Down Under, Shiraz South Eastern, Australia
Plum & berries with a hint of pepper & spice
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Le Fou, Pinot Noir Languedoc, France
Warm black cherry compote with ripe, tasty tannins
Bottle 28.75

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

Viña Cerrada Crianza Rioja Rioja, Spain
Striking plum & red berries with a touch of sweet spice
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

Duboscq Bordeaux Claret Bordeaux, France
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.75

Montresor Amarone della Valpolicella 'Santinato' Veneto, Italy
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

CHAMPAGNE

Moët & Chandon
Champagne, France
Elegant flavours of green
apple & white flowers
Bottle 60.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 85.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 125.00



Red Fox + Peacock
PUBS, BARS & HOTELS