

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 / Hummus (ve) + 2.00 / Balsamic & oil (ve) + 1.00

BAR SNACKS & STARTERS

CHICKEN & VEGETABLE SPRING ROLL Peanut salad, sweet chilli dipping sauce	9.25	MAPLE & MUSTARD GLAZED CHIPOLATAS Caramelised onion mayonnaise	6.90	ROASTED TOMATO SOUP (v) (ve) Pesto crème fraiche, garlic ciabatta	7.40
WILD MUSHROOMS ON TOAST (v) (ve) Crème fraîche sauce, truffle, Parmesan	8.50	HUMMUS & GARLIC FLATBREAD (ve) Harissa, tahini, crispy chickpeas, smoked paprika, coriander	8.15	PRAWN COCKTAIL Seafood sauce, dressed salad, brown bloomer	9.75
BARBECUE PULLED PORK TACOS Pink pickled onions, sweetcorn salsa, aioli, sticky barbecue drizzle	9.75	BEEF MEATBALLS Baked orzo, mother sauce, olive tapenade, cambozola	9.25	CAJUN POPCORN SHRIMP Creole mayonnaise, lime	9.75

MAINS & GRILL

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	15.85	VENISON HAUNCH STEAK Beef fat fondant, beetroot purée, glazed root vegetables, blackberry sauce	24.00
CHICKEN PARMIGIANA Crispy chicken, tomato & herb ragu, parmesan & pesto potatoes, rocket salad	17.35	CRISPY KOREAN CAULIFLOWER BOWL (ve) Lime & coriander rice, gochujang sauce, pak choi, cucumber & sesame salad	16.35
LANCASHIRE CHEESE & ONION PIE (v) Short crust pastry, house chutney, hand-cut chips, apple & walnut salad	15.35	BEEF, MUSHROOM & BLUE CHEESE POT PIE Puff pastry lid, buttery mash, house greens	15.75
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	PAN FRIED COD Crispy potato scallop, crushed minted peas, chip shop curry sauce	19.50
SAUSAGE & MASH Pork & leek sausage swirl, cheddar mash, seasonal greens, crispy leeks, ale & onion gravy	15.25	BRAISED BEEF WELLINGTON Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	18.90
GARLIC ROASTED CHICKEN Creamy mushroom, pea, spinach & caramelised onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce	17.35	10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	25.50

Choice of sauce: Peppercorn / Red wine gravy

SALADS

CAESAR SALAD Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan	15.30
VEGAN BUDDHA BOWL (ve) Slow roasted butternut squash, herby quinoa, falafel, tahini, hummus, harrisa, tempura salt & pepper broccoli, garlic flatbread	14.25

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

BURGERS & SANDWICHES

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 KATSU BURGER (v) Crispy fried halloumi, aioli, pickles, shredded lettuce, brioche bun, slaw, fries, katsu dipping sauce	15.35
BUTTERMILK CHICKEN BURGER Streaky bacon, crispy hash brown, hot honey drizzle, aioli, pickles, shredded lettuce, 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

SIDES

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
TEMPURA 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/KATSU SAUCE	2.75

Sauces: Aioli +0.25 / Korean +0.25

SUNDAY ROAST

Available Sundays 12-8pm

BRITISH ROAST BEEF 15.85

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

ROAST CHICKEN & STUFFING 16.35

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

ROAST PORK BELLY 16.35

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

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

Roast potatoes, parsnip purée, root vegetable 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

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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

1/3 OFF MAINS EVERY TUESDAY

Includes sections:

Mains & Grill, Salads, Burgers & Sandwiches,

Lunch Sandwiches not included. Steaks £2 supplement.
Available on tables up to 10 people. Offer not available 24th & 31st December 2024.

LUNCH SANDWICHES

Served Mon to Sat, 12-5pm

ROAST CHICKEN & STUFFING CIABATTA 9.45

Black pepper mayonnaise, fairground onions, dipping gravy

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

Crispy halloumi, sweet chilli mayonnaise, chopped salad

CRISPY CHICKEN WRAP 9.45

Roasted peppers & onions, katsu dipping sauce

PRAWN & AVOCADO CIABATTA 9.45

Marie rose sauce, baby gem lettuce

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

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