

# 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

<b>TERIYAKI CHICKEN SKEWERS</b> Sesame seeds, coriander & Asian slaw	9.25	<b>MAPLE &amp; MUSTARD GLAZED CHIPOLATAS</b> Caramelised onion mayonnaise	6.90	<b>PEA, MINT &amp; COURGETTE SOUP (v)</b> Low & slow ham hock, crispy onions, toasted ciabatta	7.40
<b>WILD MUSHROOMS ON TOAST (v) (ve)</b> Crème fraîche sauce, truffle, Parmesan	9.20	<b>HUMMUS &amp; GARLIC FLATBREAD (ve)</b> Harissa, tahini, crispy chickpeas, smoked paprika, coriander	8.15	<b>PRAWN COCKTAIL</b> Seafood sauce, dressed salad, brown bloomer	9.75
<b>BARBECUE PULLED PORK TACOS</b> Pink pickled onions, sweetcorn salsa, aioli, sticky barbecue drizzle	9.25	<b>SCOTCHEGG</b> Duck sausage, soft hens egg, homemade mustard mayo	8.25	<b>DEEP FRIED WHITEBAIT</b> Paprika spiced, aioli dip	7.25

### MAINS & GRILL

<b>FISH &amp; CHIPS</b> Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	15.85	<b>HERB STUFFED PORK BELLY</b> Colcannon croquette, house greens, mushroom & bacon sauce	18.75
<b>CRISPY CHICKEN THAI GREEN CURRY</b> Coconut curry sauce, roasted sweet potato, spinach, green beans & chickpeas, lemon & coriander rice, glazed pak choi & garlic flatbread	17.35	<b>CRISPY KOREAN CAULIFLOWER BOWL (ve)</b> Lime & coriander rice, gochujang sauce, pak choi, cucumber & sesame salad	16.35
<b>LANCASHIRE CHEESE &amp; ONION PIE (v)</b> Short crust pastry, house chutney, hand-cut chips, apple & walnut salad	15.35	<b>COTTAGE PIE</b> Wensleydale topped mash, pickled red cabbage	16.50
<b>SEA BASS NIÇOISE</b> 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	<b>POACHED SALMON</b> Grapefruit dressed new potatoes, caper butter sauce & roasted romanescos	21.00
<b>SAUSAGE &amp; MASH</b> Pork & leek sausage swirl, cheddar mash, seasonal greens, crispy leeks, ale & onion gravy	15.25	<b>BRAISED BEEF WELLINGTON</b> Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	18.90
<b>GARLIC ROASTED CHICKEN</b> Creamy mushroom, pea, spinach & caramelised onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce	17.35	<b>10oz RUMP STEAK</b> Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips	25.50

Choice of sauce: Peppercorn / Red wine gravy

### SIDES

<b>HAND-CUT CHIPS / FRIES (ve)</b>	4.75
<b>FILTHY FRIES WITH AIOLI &amp; BACON</b>	5.75
<b>SALT 'N' PEPPER FRIES (ve)</b>	5.75
<b>POSH CHIPS WITH PARMESAN &amp; TRUFFLE OIL (v)</b>	5.75
<b>BUTTERY MASH (v)</b>	4.75
<b>TEMPURA SALT 'N' PEPPER BROCCOLI (ve)</b>	5.75
<b>BAKED MACARONI CHEESE (v)</b>	5.75
<b>BUTTERED GREENS (v)</b>	5.75
<b>ONION RINGS WITH STICKY BBQ SAUCE (ve)</b>	5.75
<b>HOUSE SALAD (ve)</b>	5.25
<b>GRAVY / RED WINE GRAVY</b>	2.75
<b>PEPPERCORN SAUCE / KATSU</b>	2.75

Sauces: Aioli +0.25 / Korean +0.25

## SUNDAY ROAST

Available Sundays 12-8pm

### BRITISH ROAST BEEF 17.35

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

### ROAST CHICKEN & STUFFING 17.85

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

### ROAST PORK BELLY 17.85

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

### SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 17.85

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

### SALADS

<b>CAESAR SALAD</b> Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved Parmesan	15.30
<b>VEGAN BUDDHA BOWL (ve)</b> 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

<b>FRENCH DIP STEAK SANDWICH</b> Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	17.00
<b>THE SHIP DOUBLE CHEESEBURGER</b> British beef, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	15.35
<b>HALLOUMI KATSU BURGER (v)</b> Crispy fried halloumi, aioli, pickles, shredded lettuce, brioche bun, slaw, fries, katsu dipping sauce	15.35
<b>BUTTERMILK CHICKEN BURGER</b> 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

## 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.

## 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

### KATSU CHICKEN WRAP 9.45

Crispy chicken, aioli, chopped salad, 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

[THESHIPFRECKLETON.CO.UK](http://THESHIPFRECKLETON.CO.UK)

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