

# THE SHIP

— AT FRECKLETON —

## BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 9.00

Add: Whipped feta (v) + 3.50 / Red pepper hummus (ve) +2.00 / Bacon & jalapeño jam + 2.50 / Balsamic & oil (ve) + 1.00

### BAR SNACKS & STARTERS

<b>TERIYAKI CHICKEN SKEWERS</b> Sesame seeds, coriander & Asian slaw	9.25	<b>HONEY GLAZED CHIPOLATAS</b> Dijonnaise dip	7.25	<b>PEA, MINT &amp; COURGETTE SOUP (v)</b> Low & slow ham hock, crispy onions, toasted ciabatta	8.25
<b>HALLOUMI FRIES (v)</b> Hot honey, aioli, pomegranate, fresh mint	9.00	<b>LOADED HUMMUS (ve)</b> Marinated cucumber, tomato, red onion & olives, garlic oil & toasted flatbread	8.75	<b>SPICED PRAWN &amp; CHORIZO PIL PIL</b> Roasted peppers & onions, garlic ciabatta	12.50
<b>BEEF MEATBALLS</b> Mother sauce, whipped feta, fresh herbs, toasted garlic ciabatta & Zhoug	9.75	<b>CRISPY DUCK PANCAKES</b> Hoisin & sesame glazed confit duck, pancakes, spring onions & cucumber	12.50	<b>DEEP FRIED WHITEBAIT</b> Paprika spiced, aioli dip	7.75

### MAINS & GRILL

<b>FISH &amp; CHIPS</b> Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	17.50	<b>KOREAN GLAZED PORK CHOP</b> Asian noodles, salt & pepper greens, sesame & coriander	18.25
<b>CHICKEN FORESTIÈRE</b> Garlic roasted chicken supreme, honey glazed carrot, butter roasted potato fondant & creamy mushroom sauce	18.00	<b>THAI GREEN CURRY (ve)</b> Coconut curry sauce, aubergines, roasted sweet potato, spinach, green beans & chickpeas, lemon & coriander rice, glazed pak choi & garlic flatbread	17.75
<b>LANCASHIRE CHEESE &amp; ONION PIE (v)</b> Short crust pastry, house chutney, hand-cut chips, apple & walnut salad	18.70	<b>BRAISED LAMB &amp; MINT PIE</b> Puff pastry, mint buttered spring greens & roasted garlic mash	17.75
<b>SMOKED HADDOCK FILLET</b> Champ mash, smoky bacon & chive sauce, green beans, soft poached hens egg, herb oil	19.75	<b>BRAISED BEEF WELLINGTON</b> Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	20.50
<b>LASAGNE</b> Rich beef ragu, cheesy béchamel, dressed house salad & toasted garlic flatbread	16.60	<b>10oz RUMP STEAK</b> Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips	27.00
<b>GARLIC CHICKEN SCHNITZEL</b> Skin on fries, Caesar wedge salad, bacon crumb & shaved Parmesan	17.50		

Choice of sauce: Peppercorn / Red wine gravy

### SALADS

<b>PERI PERI CHICKEN SALAD</b> Mango, pomegranate, spinach, quinoa, sour cherries, roasted squash, sun-blushed tomatoes, mint & tahini dressing	16.50
<b>BUDDHA BOWL (ve)</b> Maple roasted sweet potato, Harissa roasted aubergine, red pepper hummus, avocado, pickled red cabbage, dressed rainbow salad, smoked almonds & garlic flatbread	15.50
<b>ROAST SALMON SALAD</b> Baby gem, feta, watermelon, roasted butternut squash, fresh mint, peas, beetroot, mint & lime dressing, roasted pecans	20.50

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

### SIDES

<b>HAND-CUT CHIPS / FRIES (ve)</b>	5.25
<b>FILTHY FRIES WITH AIOLI &amp; BACON</b>	6.25
<b>SALT 'N' PEPPER FRIES (ve)</b>	6.25
<b>POSH CHIPS WITH PARMESAN &amp; TRUFFLE OIL (v)</b>	6.25
<b>BUTTERY MASH (v)</b>	5.25
<b>SALT &amp; PEPPER SESAME BROCCOLI (ve)</b>	6.00
<b>MAPLE ROASTED SWEET POTATO</b> Garlic aioli, bacon & jalapeño jam	6.25
<b>BUTTERED GREENS (v)</b>	6.25
<b>ONION RINGS WITH STICKY BBQ SAUCE (ve)</b>	6.25
<b>HOUSE SALAD (ve)</b>	5.75
<b>GRAVY / RED WINE GRAVY</b>	3.00

Sauces: Aioli +0.25 / Korean +0.25

## 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.

### BURGERS & SANDWICHES

<b>FRENCH DIP STEAK SANDWICH</b> Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	18.25
<b>THE SHIP DOUBLE CHEESEBURGER</b> British beef, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	16.25
<b>SALT &amp; PEPPER HALLOUMI BURGER (v)</b> Roasted pepper & onions, garlic aioli, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw & fries	16.25
<b>GRILLED LAMB &amp; MINT BURGER</b> Bacon & jalapeño jam, Swiss cheese, garlic yoghurt, pickles, shredded lettuce, brioche bun, slaw, fries	16.25
<b>GRILLED MEDITERRANEAN CHICKEN BURGER</b> Red pepper hummus, whipped feta, jalapeños, shredded lettuce, tomato, red onion, brioche bun, slaw & fries	16.25

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

## LUNCH SANDWICHES

Served Mon to Sat, 12-5pm  
All our sandwiches come with a dressed house salad

<b>MEATBALL SUB 10.00</b> Mother sauce, mozzarella, hoagie roll
<b>LANCASHIRE CHEESE TOASTIE (v) 8.00</b> Lancashire cheese, caramelised red onion Add: Pulled ham hock +1.50
<b>FISH FINGER SANDWICH 9.25</b> Beer battered fish fingers, mushy peas, tartare sauce, brioche bun
<b>HALLOUMI SCHNITZEL (v) 9.25</b> Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta
<b>CLUB SANDWICH 10.00</b> Roasted chicken & bacon, mayo, baby gem, tomato, cheddar cheese & fried egg
<b>TUNA &amp; CHEESE TOASTIE 9.00</b> Tuna mayo, mozzarella & red onion

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

## SUNDAY ROAST

Available Sundays 12-8pm

**BRITISH ROAST BEEF 17.50**  
Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, homemade gravy

**ROAST CHICKEN & STUFFING 18.00**  
Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

**ROAST PORK BELLY 18.50**  
Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, homemade gravy

**SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 18.50**  
Roast potatoes, parsnip purée, root vegetable crush, mushrooms, 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.

(v) = vegetarian on request | (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