

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

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

MAINS & GRILL

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

SALADS

PERI PERI CHICKEN SALAD Mango, pomegranate, spinach, quinoa, sour cherries, roasted squash, sun-blushed tomatoes, mint & tahini dressing	16.50
BUDDHA BOWL (ve) Maple roasted sweet potato, Harissa roasted aubergine, red pepper hummus, avocado, pickled red cabbage, dressed rainbow salad, smoked almonds & garlic flatbread	15.50
ROAST SALMON SALAD 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

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

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

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

- WHITE WINE -

Calaveras Vino Blanco *Northern Spain*

Fresh pear & peach with subtle floral notes
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

Erica's Sunbird, Sauvignon Blanc

Western Cape, South Africa

Ripe nectarine and peach with zippy lime
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

La Lancelotta, Gavi *Piemonte, Italy*

Apple, pear & apricot with lightly floral notes
Bottle 34.00

Bello Tramonto, Pinot Grigio *Abruzzo, Italy*

Well balanced acidity with smooth fruity taste & aroma
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

Listening Station, Chardonnay *Victoria, Australia*

Unoaked, citrus & white peach notes, bright & fresh
125ml 8.25 | 175ml 8.75 | 250ml 10.25 | Bottle 29.50

El Tesoro, Verdejo *Castilla y Leon, Spain*

Lemon, grapefruit & hints of fennel with balanced acidity
Bottle 25.00

Cloud Factory *Marlborough, New Zealand*

Passionfruit & tropical notes with a crisp finish
125ml 8.75 | 175ml 10.00 | 250ml 11.75 | Bottle 34.75

Gómez Cruzado, Rioja Blanco *Rioja, Spain*

Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

- ROSÉ & ORANGE WINE -

Solino Rosato *Sardinia, Italy*

Pale dry rose with white peach & redcurrant notes
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

Another Story, White Zinfandel Rosé *California, USA*

Bright with luscious hints of strawberries & cream
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

Edalise, Provence Rosé *Provence, France*

Classic Provence rosé, elegant red berries with lots of finesse
Bottle 37.00

Cramele Recas, Orange Wine *Banat, Romania*

Complex skin-contact, stone fruits and a hint of vanilla
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 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

Peculiar Mr Pat, Merlot *South Eastern, Australia*

Bright freshly picked red fruit with a gentle palate
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

Writers Block, Shiraz

Western Cape, South Africa

Plum & cherry complimented with peppery note
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

Le Fou, Pinot Noir *Languedoc, France*

Warm black cherry compote with ripe, tasty tannins
Bottle 29.75

Carlos Serres, Rioja Crianza *Rioja, Spain*

Structured red fruits & liquorice with a hint of oak
125ml 8.00 | 175ml 9.25 | 250ml 10.75 | Bottle 31.25

Turno de Noche, Malbec *Mendoza, Argentina*

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 8.25 | 175ml 9.50 | 250ml 11.25 | Bottle 32.95

Duboscq Bordeaux Claret *Bordeaux, France*

Smooth & rounded, damson pepper & eucalyptus
Bottle 37.00

Montresor Amarone della Valpolicella *Veneto, Italy*

Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

SPARKLING WINE & CHAMPAGNE

I Castelli Spumante *Veneto, Italy*

Citrus & crisp green apple with subtle floral note
125ml 7.50 | Bottle 28.25

Famiglia Botter Prosecco

Veneto, Italy

Wild apple with hints of honey & floral notes
Bottle 33.95

Famiglia Botter Prosecco Rose

Veneto, Italy

Light Rose with white peach & red fruit notes
Bottle 35.50

Henness Brut NV

East Sussex, England

Green apple & pear fruit mixed with a toasted brioche leesy flavour, providing a complex and moreish palate
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

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