

THE SHIP

— AT FRECKLETON —

BREADBOARD, TO SHARE

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

Add: Whipped feta (v) +3.50 / Hummus (ve) +2.00
Balsamic & oil (ve) +1.00

BAR SNACKS

MARINATED LEMON & HERB OLIVES (ve) 4.25
WARM SALTED ALMONDS (ve) 3.75
GRILLED HALLOUMI (v) 7.25
Korean & aioli dips
HONEY GLAZED CHIPOLATAS 7.25
Dijonnaise dip
PAPRIKA SPICED WHITEBAIT 7.75
Lemon & dill mayo

BREADS

GARLIC CIABATTA WITH MOZZARELLA (v) 5.50
GARLIC CIABATTA WITH CHORIZO & MOZZARELLA (v) 7.50

STARTERS

8.25 MOTHER MEATBALLS 9.75
Beef meatballs, Mother sauce, blue cheese, fresh herbs, toasted garlic ciabatta
HUMMUS & GARLIC FLATBREAD (ve) 8.75
Confit garlic, harissa, soy tahini
KOREAN FRIED CHICKEN 9.75
Spicy gochujang sauce, lime, coriander, sesame

MAINS & GRILL

FISH & CHIPS 17.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas
CHICKEN FORESTIÈRE 19.00
Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce
LEMON SOLE 24.00
Pan fried sole, capers, brown butter, parsley, charred lemon, crushed potatoes, seasonal greens
LANCASHIRE CHEESE & ONION PIE (v) 18.70
Short crust pastry, house chutney, hand-cut chips, apple & walnut salad
LASAGNE 16.60
Rich beef ragu, cheesy béchamel, dressed house salad & toasted garlic flatbread
GARLIC CHICKEN SCHNITZEL 17.50
Skin on fries, Caesar wedge salad, bacon crumb & shaved Parmesan

BUTCHER'S CHOICE BANGERS & MASH 17.50
Butchers sausages, house mash, gravy
Ask for today's selection
MASALA CURRY 18.50
ROASTED CAULIFLOWER (ve)
OR CHICKEN TIKKA
Basmati rice, garlic flatbread, lime pickle
CHICKEN, HAM AND LEEK PIE 17.75
Puff pastry, buttery mash, low & slow red cabbage, gravy
BRAISED BEEF WELLINGTON 20.50
Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy
GUINNESS & TREACLE SHORT RIB 24.00
Braised red cabbage, crispy bacon, tenderstem broccoli
8oz RIBEYE STEAK 29.25
Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips

Choice of sauce: Peppercorn / Red wine gravy

SALADS

CAESAR SALAD 16.00
Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan
VEGAN BUDDHA BOWL (ve) 15.50
Spiced butternut squash, quinoa, hummus, harissa roasted chickpeas, avocado, falafel, salt 'n' pepper broccoli, garlic flatbread
CRISPY CHILLI BEEF SALAD 17.50
Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander

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
HONEY ROAST CARROTS (v) 5.75
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 £3 supplement.
Available on tables up to 10 people.

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 18.25
Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries
THE SHIP DOUBLE CHEESEBURGER 16.25
British beef, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries
SALT & PEPPER HALLOUMI BURGER (v) 16.25
Roasted pepper & onions, garlic aioli, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw & fries
ROAST CHICKEN & STUFFING CIABATTA 16.70
Black pepper mayonnaise, fairground onions, sage & onion stuffing, dipping gravy, filthy fries
KOREAN FRIED CHICKEN BURGER 16.25
Gochujang sauce, vinegar slaw, pickled chilli, fries

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, American & Blacksticks blue cheese, red onion, jalapeños, chipotle mayo, 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 SANDWICH (v) 9.25

Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta

HICKORY BBQ CHICKEN TOASTIE 9.25

BBQ chicken, cheddar cheese, caramelised 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, 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 acidities

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

Hennessy 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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