

THE SHIP

— AT FRECKLETON —

BREADS	
HOUSE BAKED FOCACCIA WITH BALSAMIC OIL (ve)	5.50
GARLIC CIABATTA WITH MOZZARELLA (v)	6.75
GARLIC CIABATTA WITH CHORIZO & MOZZARELLA	8.25

BAR SNACKS	
MARINATED LEMON & HERB OLIVES (ve)	4.75
WARM SALTED ALMONDS (ve)	4.25
PRAWN CRACKERS Sweet chilli dip	5.00
HALLOUMI FRIES (v) Buffalo sauce & aioli dip	7.75
HONEY GLAZED CHIPOLATAS Dijonnaise dip	7.75
PAPRIKA SPICED WHITEBAIT Lemon & dill mayo	9.00
HUMMUS & GARLIC FLATBREAD (v) (ve) Confit garlic, sun blushed tomatoes & pesto oil	8.75

STARTERS	
CURRIED CAULIFLOWER & COCONUT SOUP (ve) House baked focaccia	8.75
PRAWN COCKTAIL King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer	12.75
WILD MUSHROOM BRUSCHETTA (v) (ve) Sautéed wild mushrooms, ricotta cheese, pickled shallot rings, herb oil, toasted garlic ciabatta	10.75
KOREAN FRIED CHICKEN Spicy gochujang sauce, lime, coriander, sesame	10.75
HADDOCK & SALMON FISHCAKE Hollandaise, poached egg	13.00
PORK TACOS Pulled pork, tortilla, pico de gallo, aioli, charred lime	11.00

MAINS & GRILL	
FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	19.00
CHICKEN SUPREME Crushed new potatoes, salsa verde, roasted peppers, courgette & red onion	20.50
PAN FRIED SEA BASS Sautéed new potatoes, asparagus, wild mushrooms, crème fraîche sauce	21.00
LANCASHIRE CHEESE & ONION PIE (v) Shortcrust pastry, braised greens in crème fraîche sauce, hand cut chips	19.50
GARLIC CHICKEN SCHNITZEL Skin on fries, Caesar salad, bacon crumb & shaved Parmesan	20.50
BRAISED BEEF WELLINGTON Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy	22.00
WILD MUSHROOM RIGATONI (v) (ve) Wild mushrooms, mushroom sauce, parmesan, pine nuts, truffle oil, rocket	18.00
CHICKEN & CHORIZO RIGATONI Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun blushed tomato, rocket	19.50
MANGO & COCONUT CURRY BUTTERNUT SQUASH & SESAME FALAFEL (ve) OR GARLIC & CHILLI CHICKEN Mango, mangetout, peppers, harissa roast chickpeas, pickled red chilli, lemon coriander rice, glazed pak choi, garlic flatbread	20.00
STICKY BBQ PORK FILLET Lemon chive rice, grilled corn, sticky BBQ sauce, slaw	21.00
LAMB PIE Slowed cooked lamb, braised greens, buttery mash, homemade gravy	19.50
STEAK DIANE 8oz tenderised sirloin steak, Diane sauce, charred asparagus, hand cut chips	30.00

SALADS	
CAESAR SALAD Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan	17.00
CRISPY CHILLI BEEF SALAD Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	18.50
SOY & GINGER SALMON BOWL Rice noodles, sesame greens, soy & ginger	21.00
VEGAN BUDDHA BOWL (ve) Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, charred asparagus, garlic flatbread	16.50

SIDES	
HAND-CUT CHIPS / FRIES (ve)	5.75
FILTHY FRIES WITH AIOLI & BACON	6.75
SALT 'N' PEPPER FRIES (ve)	6.75
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.75
BUTTERY MASH (v)	5.75
CHARRED ASPARAGUS & GREEN BEANS WITH TOASTED PINE NUTS (v)	6.00
HONEY ROAST CARROTS (v)	5.75
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.75
HOUSE SALAD (ve)	5.75
DIANE SAUCE	3.00
GRAVY / RED WINE GRAVY	3.00

**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 Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	19.50
THE SHIP DOUBLE CHEESEBURGER British beef, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	17.50
TRIPLE BACON & BLUE CHEESE BURGER Three beef patties, streaky bacon, fairground onions, pickles, pretzel bun, dipping gravy, fries	20.50

FRIED HALLOUMI BURGER (v) Sweet chilli sauce, pickles, shredded lettuce, tomato, red onion, pretzel bun, slaw, fries	19.00
ROAST CHICKEN & STUFFING CIABATTA Black pepper mayonnaise, fairground onions, sage & onion stuffing, dipping gravy, filthy fries	18.50
SOUTHERN FRIED CHICKEN BURGER Southern fried chicken, lettuce, gherkin, lemon pepper mayo, brioche bun, slaw, fries	18.50

Add: Streaky bacon +2.75 / Pulled Pork +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

SUNDAY ROAST
Available Sundays 12-8pm

BRITISH ROAST BEEF 19.00 Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, homemade gravy	ROAST PORK BELLY 20.00 Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, homemade gravy
ROAST CHICKEN & STUFFING 19.50 Yorkshire pudding, roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy	SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 20.00 Roast potatoes, parsnip purée, root vegetable crush, glazed carrots, seasonal greens, homemade gravy

Add: Cauliflower cheese (v) +5.75 / Gravy +1.00 / Pigs in blankets +6.25 / Yorkshire pudding (v) +2.00

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

PASTRAMI & SWISS SUB 10.25 Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll
LANCASHIRE CHEESE TOASTIE (v) 8.75 Lancashire cheese, caramelised red onion Add: Pulled ham hock +1.50
FISH FINGER SANDWICH 10.75 Beer battered fish fingers, mushy peas, tartare sauce, brioche bun
HALLOUMI SCHNITZEL SANDWICH (v) 10.25 Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta
PESTO CHICKEN TOASTIE 9.75 Chicken, mozzarella, sundried tomatoes & pesto

Add: Mug of soup (v) +3.50 / Cup of fries (ve) +4.00

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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 Grigo *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

Montesor 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

Henners 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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