



SNACKS

HUMMUS & GARLIC FLATBREAD (ve) Confit garlic, sun blushed tomatoes & pesto oil	8.75	BATTERED ONION RINGS (ve) Sticky BBQ sauce	6.75
PAPRIKA SPICED WHITEBAIT Lemon & dill mayo	9.00	PRAWN CRACKERS Sweet chilli dip	5.00
HONEY GLAZED CHIPOLATAS Dijonnaise dip	7.75	WARM SALTED ALMONDS (ve)	4.25
HALLOUMI FRIES (v) Buffalo sauce & aioli dip	7.75	MARINATED LEMON & HERB OLIVES (ve)	4.75

STARTERS

CURRIED CAULIFLOWER & COCONUT SOUP (ve) House baked focaccia	8.75	PRAWN COCKTAIL King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer	12.75	HADDOCK & SALMON FISHCAKE Hollandaise, poached egg	13.00
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	PORK TACOS Pulled pork, tortilla, pico de gallo, aioli, charred lime	11.00

MAINS

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	19.00	WILD MUSHROOM RIGATONI (v) (ve*) Wild mushrooms, mushroom sauce, parmesan, pine nuts, truffle oil, rocket	18.00	CRISPY CHILLI BEEF NOODLES Sticky Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	18.50
CHICKEN SUPREME Crushed new potatoes, salsa verde, roasted peppers, courgette & red onion	20.50	CHICKEN & CHORIZO RIGATONI Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun blushed tomato, rocket	19.50	STICKY BBQ PORK FILLET Lemon chive rice, grilled corn, sticky BBQ sauce, slaw	21.00
PAN FRIED SEA BASS Sautéed new potatoes, asparagus, wild mushrooms, crème fraîche sauce	21.00	LAMB PIE Slowed cooked lamb, braised greens, buttery mash, homemade gravy	19.50	SALADS	
LANCASHIRE CHEESE & ONION PIE (v) Shortcrust pastry, braised greens in crème fraîche sauce, hand cut chips	19.50	MANGO & COCONUT CURRY BUTTERNUT SQUASH & SESAME FALAFEL (ve) OR GARLIC & CHILLI CHICKEN	20.00	CAESAR SALAD Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan	17.00
GARLIC CHICKEN SCHNITZEL Skin on fries, Caesar salad, bacon crumb & shaved Parmesan	20.50	Mango, mangetout, peppers, harissa roast chickpeas, pickled red chilli, lemon coriander rice, glazed pak choi, garlic flatbread		SOY & GINGER SALMON BOWL Rice noodles, sesame greens, soy & ginger	21.00
BRAISED BEEF WELLINGTON Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy	22.00	STEAK DIANE 8oz tenderised sirloin steak, Diane sauce, charred asparagus, hand cut chips	30.00	VEGAN BUDDHA BOWL (ve) Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, charred asparagus, garlic flatbread Add: Grilled chicken +4 Grilled halloumi (v) +4	16.50

BURGERS & GOURMET 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, mac sauce, 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	

LUNCH SANDWICHES

SERVED MON-SAT 12PM - 5PM ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD ADD: MUG OF SOUP (V) +3.50 CUP OF FRIES (VE) +4	
PASTRAMI & SWISS SUB Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll	10.25
LANCASHIRE CHEESE TOASTIE Lancashire cheese, caramelised red onion Add: Pulled ham hock +1.50	8.75
FISH-FINGER SANDWICH Panko fish fingers, mushy peas, brioche bun, tartare sauce	10.75
HALLOUMI SCHNITZEL (v) Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta	10.25
PESTO CHICKEN TOASTIE Chicken, mozzarella, sundried tomatoes & pesto	9.75

SIDES

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

SUNDAY ROASTS

OUR ROASTS ARE SERVED EVERY SUNDAY, 12-8PM. | RESERVE A TABLE NOW TO AVOID DISAPPOINTMENT...

BRITISH ROAST BEEF 19.00 Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	ROAST CHICKEN & STUFFING 19.50 Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy	ROAST PORK BELLY 20.00 Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, 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: PIGS IN BLANKETS +6.25 / CAULIFLOWER CHEESE (V) +5.75 / YORKSHIRE PUDDING (V) +2.00			

(ve*) = vegan on request (v*) = vegetarian on request. | If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order.

An optional 7.5% service charge is applied to food bills. To remove please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.



WINE LIST

WHITE

CALAVERAS VINO BLANCO | *NORTHERN SPAIN* 11.5%

Fresh pear & peach with subtle floral notes
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

EL TESORO, VERDEJO | *CASTILLA Y LEON, SPAIN* 11%

Lemon, grapefruit & hints of fennel with balanced acidity
Bottle 26.00

ANCORA PINOT GRIGO | *LOMBARDIA, ITALY* 11%

Well balanced, apple & citrus aromas with a crisp finish
125ml 7.15 | 175ml 7.85 | 250ml 9.35 | Bottle 26.50

ERICA'S SUNBIRD, SAUVIGNON BLANC |
WESTERN CAPE, SOUTH AFRICA 11%

Ripe nectarine and peach with zippy lime
125ml 7.45 | 175ml 8.15 | 250ml 9.65 | Bottle 27.50

LISTENING STATION, CHARDONNAY | *VICTORIA, AUSTRALIA* 12.5%

Unoaked, citrus & white peach notes, bright & fresh
125ml 8.60 | 175ml 9.30 | 250ml 10.80 | Bottle 31.00

CLOUD FACTORY, SAUVIGNON BLANC |
MARLBOROUGH, NEW ZEALAND 13.5%

Passionfruit & tropical notes with a crisp finish
125ml 10.30 | 175ml 11.00 | 250ml 12.50 | Bottle 36.00

LA LANCELOTTA, GAVI | *PIEMONTE, ITALY* 12.5%

Apple, pear & apricot with light floral notes
Bottle 36.00

GÓMEZ CRUZADO, RIOJA BLANCO | *RIOJA, SPAIN* 14%

Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 44.00

ROSÉ & ORANGE

SOLINO ROSATO, SARDINIA | *ITALY* 11%

Pale dry rosé with white peach & redcurrant notes
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

ANOTHER STORY, WHITE ZINFANDEL ROSÉ | *CALIFORNIA, USA* 10.5%

Bright with luscious hints of strawberries & cream
125ml 7.30 | 175ml 8.00 | 250ml 9.50 | Bottle 27.00

DOMAINE DU PELLEHAUT ROSÉ | *CÔTES DE GASCOGNE, FRANCE* 10.5%

Unique, fresh strawberry, cherry & white blossom
125ml 9.30 | 175ml 10.00 | 250ml 11.50 | Bottle 33.00

EDALISE, PROVENCE ROSÉ | *PROVENCE, FRANCE* 13%

Classic Provence rosé, elegant red berries with lots of finesse
Bottle 38.00

CRAMELE RECAS, ORANGE WINE | *BANAT ROMANIA* 11.5%

Complex skin-contact, stone fruits and a hint of vanilla
125ml 10.30 | 175ml 11.00 | 250ml 12.50 | Bottle 36.00

RED

MORADOR TINTO, TEMPRANILLO | *NAVARRA, SPAIN* 13%

Ripe cherry, fresh berry & a hint of vanilla
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

RECORD SUN, SHIRAZ | *SOUTH EAST, AUSTRALIA* 14%

Soft, juicy & plum fruit flavours with balanced smooth tannins
125ml 7.30 | 175ml 8.00 | 250ml 9.50 | Bottle 27.00

PECULIAR MR PAT, MERLOT | *SOUTH EASTERN, AUSTRALIA* 14%

Bright freshly picked red fruit with a gentle palate
125ml 7.45 | 175ml 8.15 | 250ml 9.65 | Bottle 27.50

LE FOU, PINOT NOIR | *LANGUEDOC, FRANCE* 12.5%

Warm black cherry compote with ripe, tasty tannins
125ml 8.30 | 175ml 9.00 | 250ml 10.50 | Bottle 30.00

ARTESA RIOJA CRIANZA | *RIOJA SPAIN* 13.5%

Plummy fruit, ripe tannins with a gentle savoury, fresh finish
125ml 8.95 | 175ml 9.65 | 250ml 11.15 | Bottle 32.00

TURNO DE NOCHE, MALBEC | *MENDOZA, ARGENTINA* 13%

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 9.55 | 175ml 10.25 | 250ml 11.75 | Bottle 33.75

DUBOSCQ CLARET | *BORDEAUX, FRANCE* 12.5%

Smooth & rounded, damson pepper & eucalyptus
Bottle 37.00

PETER LEHMANN HILL & VALLEY, CABERNET SAUVIGNON |
BAROSSA VALLEY, AUSTRALIA 14%

Medium bodied with blue fruit and fine grained tannins for a very soft finish
Bottle 42.00

MONTRESOR AMARONE DELLA VALPOLICELLA | *VENETO, ITALY* 15%

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

SPARKLING WINE & CHAMPAGNE

SERENELLO GRAN CUVÉE SPUMANTE | *VENETO, ITALY* 10.5%

Citrus, green apple, pear drop & a hint of honey
25ml 7.80 | Bottle 28.50

ACQUERELLO PROSECCO | *VENETO, ITALY* 10.5%

Pear, green apple & white flowers with a hint of citrus
25ml 9.00 | Bottle 34.00

ACQUERELLO PROSECCO ROSE | *VENETO, ITALY* 10.5%

Light & fresh with hints of rose, ripe red berries & crisp apple
25ml 9.25 | Bottle 35.00

HENNERS BRUT NV | *EAST SUSSEX, ENGLAND* 11.5%

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* 12%

Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle 85.00

LAURENT-PERRIER ROSE | *CHAMPAGNE, FRANCE* 12%

Award-winning pink Champagne, raspberry & redcurrant notes
Bottle 125.00

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