



SNACKS

PAPRIKA SPICED WHITEBAIT Lemon & dill mayo	9.00	BATTERED ONION RINGS (ve) Sticky BBQ sauce	6.75
HONEY GLAZED CHIPOLATAS Dijonnaise dip	7.75	PRAWN CRACKERS Sweet chilli dip	5.00
MARINATED LEMON & HERB OLIVES (ve)	4.75	WARM SALTED ALMONDS (ve)	4.25

BREADS

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

STARTERS

LEEK & POTATO SOUP (v) House baked focaccia	8.75	DEEP FRIED BRIE WEDGES (v) Truffle oil, parmesan & caramelised onion mayo dip	9.25	WILD MUSHROOMS ON TOAST (v) (ve*) Crème fraîche sauce, parmesan, fresh herbs & toasted white bloomer	10.25
SLOW COOKED SPICED BEEF Garlic crostini & piccalilli, topped with butter	10.50	PRAWN COCKTAIL King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer	12.75	CHICKEN & MUSHROOM SPRING ROLL Plum chutney, vinaigrette slaw	10.00
HUMMUS & GARLIC FLATBREAD (ve) Olive tapenade, caramelised onions & roasted chickpeas	8.75	HALLOUMI FRIES (v) Buffalo sauce & aioli dip	8.25	KOREAN FRIED CHICKEN Spicy gochujang sauce, lime, coriander, sesame	10.75

MAINS

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	19.00	CRISPY CHILLI BEEF NOODLES Sticky Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	18.50	PAN FRIED COD New potatoes, pancetta, sautéed leeks, white wine & cream velouté	21.25
CHICKEN BALTI PIE Shortcrust pastry, bombay potatoes, curried cauliflower, mint yoghurt drizzle	19.50	MAPLE GLAZED BACON CHOP Fried hens egg, roasted pineapple, hand-cut chips, maple mustard ketchup	21.00	STEAK DIANE 8oz tenderised sirloin steak, Diane sauce, honey glazed tenderstem broccoli & carrots, hand-cut chips	30.00
PAN FRIED DUCK BREAST Pomme pavé, honey glazed tenderstem broccoli & carrots, confit red onion, beetroot purée, redcurrant jus	29.00	CHICKEN FORESTIÈRE Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce	20.50	SALADS CAESAR SALAD Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, caesar dressing, soft boiled hens egg, shaved parmesan	17.00
LANCASHIRE CHEESE & ONION PIE (v) Shortcrust pastry, braised greens in crème fraîche sauce, hand-cut chips	19.50	PANANG CURRY ROAST CURRIED CAULIFLOWER (ve) OR GARLIC CHILLI CHICKEN Mangetout, red pepper, roasted peanuts, pickled chillis, lemon coriander rice, glazed pak choi	20.00	VEGAN BUDDHA BOWL (ve) Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, tenderstem broccoli, garlic flatbread Add: Grilled chicken +4 Grilled halloumi (v) +4	16.50
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		
LAMB PIE Shortcrust pastry, slow cooked lamb, braised greens, buttery mash, homemade gravy	19.50				

BURGERS & GOURMET SANDWICHES

FRENCH DIP STEAK SANDWICH Rump steak, emmental cheese, fairground onions, dijonnaise, hoagie roll, 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
CRISPY ONION MELT BURGER British beef, cheese sauce, confit onion slice, crispy shallots, American cheese, pickles, brioche bun, 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
BUFFALO CHICKEN BURGER Buttermilk buffalo chicken, ranch dressing, lettuce, gherkin, brioche bun, slaw, fries	18.50
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 TUE-SAT 12PM - 5PM ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD ADD: MUG OF SOUP (VE) +3.50 FRIES (VE) +4	
PASTRAMI & SWISS SUB Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll	10.25
LANCASHIRE CHEESE TOASTIE (v) Lancashire cheese, caramelised red onion Add: Pulled ham hock +1.50	8.75
FISH-FINGER SANDWICH Battered 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

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.

SIDES

DRESSED MIXED HOUSE SALAD (v) HONEY ROAST CARROTS (v) SALT 'N' PEPPER TENDERSTEM BROCCOLI (ve) BUTTERY MASH (v)	5.75 5.75 5.75 5.75	HAND-CUT CHIPS / FRIES (ve) FILTHY FRIES WITH AIOLI & BACON SALT 'N' PEPPER FRIES (ve) POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.75 6.75 6.75 6.75	BATTERED ONION RINGS (ve) WITH BBQ SAUCE DIANE SAUCE GRAVY	6.75 3.00
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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 acidities
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

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

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

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

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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