

THE SHIP

SUNDAY MENU

Served from midday last orders 6pm

Nibbles while you decide...

**Mediterranean marinated
mixed olives (ve)** £3.50

Baked bread selection (v) £4.95
with balsamic vinegar and olive oil to dip

Mains

Pie and mash £13.95
Pie of the day the severed with creamy mashed potatoes, savoy cabbage, slow cooked thyme and chardonnay carrots, garden peas and a jug of gravy – ask your server for today's pie!

Shepherd's pie (ve) (gf) £11.95
Our homemade vegan pie, made with Portobello mushrooms, cauliflower, lentil and harissa ragu, topped with a creamy chive mash

Scampi and chips £13.50
Breaded Scottish wholetail scampi, hand cut chips and garden peas, with tartar sauce

Pigs and mash £12
3 large Cumberland pork sausages wrapped in smoked bacon on a bed of creamy chive mash with garden peas, gravy

Signature burger £14.95
2x 4oz beef patties stacked with mild cheddar cheese, smoked bacon and caramelized onion chutney, in a brioche bun with cos lettuce, red onion, tomato and a side of skin on fries

Hunters chicken* £14.50
Chargrilled chicken breast topped with smoked bacon, cheddar cheese, tangy BBQ sauce, served with hand cut chips, onion rings, slow roasted tomatoes, and garden peas

Moving mountains burger (ve) £10.50
plant based patty in a toasted bun with cos lettuce, red onion, tomato, and a side of skin on fries

The Beginning

Soup of the day* (ve) £5.50
Homemade soup served with bread and butter

Seafood cocktail* £7.95
Atlantic prawns and crab sticks mixed in a Marie rose sauce, on a bed of gem lettuce, cherry tomatoes and cucumber.

Potato skins (gf) £6
Golden potato skins filled with a choice of cheese and bacon or (v) cheese and onion chutney

Chicken skewers (gf) £7
Chargrilled chicken breast, glazed with soy and honey topped with sesame seeds

Calamari £7.50
Lightly dusted calamari rings with a sweet chili dipping pot

Camembert to share £12.50
Baked camembert glazed in honey and rosemary, with caramelized onion chutney, chili tomato chutney, crackers, and bread sticks

The Roast Dinner

Indulge in our hearty Sunday roasts, served with British rosemary roast potatoes, golden Yorkshire pudding, sage and onion stuffing, and as much gravy as you like. All accompanied with slow cooked thyme and Chardonnay carrots, garden peas and savoy cabbage.

Aberdeen black angus beef* £17.95
Butter basted hand carved turkey breast* £15.95
Pork belly* £14.95

Rolled with roasted garlic, fennel and thyme
Jeweled nut roast (v) (gf) £13.95
Butternut squash, carrots, swede, potatoes and cheddar cheese with walnuts and cashews

Duo of meats* £19.95
Trio of meats* £21.95
served with a larger portion of all the trimmings!

Sides *2 for £7.50 or*

Pigs in blankets (gf) £4.25
Cauliflower cheese £4.00
Honey mustard glazed parsnips (gf) £4.25
Dauphinoise potato's (gf) £4.75

Extras

Rosemary roast potatoes £2.25
Yorkshire pudding £1.25
Sage and onion stuffing balls (3) £1.50

A discretionary 10% service charge will be added to your bill

The Finish

Home made crumble of the day £6.50

Served with custard

Cheesecake of the day £6.95

Served with ice cream

Chocolate jaffa sponge cake (ve) £5.95

Orange flavored sponge layered with an orange jam and chocolate icing. Served with vegan vanilla ice cream

Old school jam sponge £5.95

Served with custard

Cheese board £9.00

Shropshire blue, mature cheddar, and creamy brie served with red onion chutney and a cracker selection.

Why not add a glass of Taylors vintage port for £6.25.

A Cheeky Tipple!

Espresso Martini £8.95

Negroni £8.50

White Russian £8.95

Hot Drinks

English breakfast tea £2.50

Mint tea £2.75

Green tea £2.75

Americano £2.50

Cappuccino £2.95

Late £2.95

Flat white £2.75

Hot chocolate £3.25

Espresso £2.25

Kids Menu *Up to 12 years old*

2 courses for £11.95

STARTERS

Tomato soup with sourdough bread (ve)

Garlic bread (v)

Chicken poppers with bbq sauce

MAINS

Roast Dinner*

Aberdeen black angus beef*

A smaller portion of our fantastic roast served with British rosemary roast potatoes, Golden Yorkshire pudding, sage and onion stuffing, and gravy

Butter roasted turkey breast*

All accompanied with slow cooked thyme and chardonnay carrots, garden peas and Savoy cabbage

Sausage and mash

2 Cumberland sausages, creamy mashed potatoes, peas and gravy

Spaghetti and vegan balls (ve)

Pan fried plant-based meatballs in a tomato sauce on a bed of spaghetti

Scampi and chips

Whole tail breaded Scottish scampi with hand cut chips and peas

DESSERTS

Brownie

Warm chocolate brownie with toasted marshmallow, topped with white chocolate sauce and chocolate curls served with vanilla ice cream

Crumble

A winter spiced Bramley apple crumble and custard

Ice cream bowl (gf)

A scoop of strawberry, chocolate and vanilla ice cream topped with strawberry sauce, smarties, wafer and sprinkles

(v) Suitable for vegetarians (ve) Suitable for vegans (gf) Gluten free * can be made Gluten free -ask your server for details

Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies? Full allergen information is available for all dishes.

Please ask a team member before you order your food and drink, as menus do not list all ingredients.

A discretionary 10% service charge will be added to your bill