



Bar Menu

Autumn | Winter

The Ship Inn Bar Snacks

Fresh Oysters	3 - 6 - 12
With shallot vinegar & tabasco	12.00 22.00 44.00
Chef's Homemade Sausage Roll	5.00
With brown sauce	
Sticky Gochujang & BBQ Pork Belly Bites	7.00
Salt & Pepper Squid with garlic aioli	7.00
Buttermilk Fried Chicken Chunks	6.50
Seasoned & Deep Fried Cauliflower Bites (vg)	6.50

Small Plates

Baked Camembert (v)	9.75
With toasted homemade focaccia & chutney	
Chilli Con Carne	12.50
Our secret recipe beef chilli with rice, topped with grilled cheese & sour cream	
House Nachos (v)	11.50
Crispy nachos loaded with salsa, melty cheese, jalapenos & sour cream add beef chilli + 3.50	
Thai Green Curry (v/vg)	12.50
Choose chicken or vegetable - in our aromatic homemade Thai green curry sauce served with rice & garlic flatbread	
Loaded Cajun Fries	13.00
The ultimate cheesy chips! Add your choice of chilli con carne, or buttermilk chicken with jalapenos, red chilli and spring onions	

Lunch Flatbreads

Greek flatbreads with your choice of topping. Available Mon - Fri, 12-3pm. Add skin on fries + 2.50

Aged Rump Steak	11.50
Roasted tomatoes, creme fraiche, watercress & burnt onions	
Crispy Buttermilk Chicken	11.00
Crispy bacon, crisp lettuce, parmesan & miso mayo	
Ale Battered Fish	11.00
Battered fish, minted pea puree & tartare sauce	
Falafel & Courgette (v/vg)	10.00
Tomato chutney & vegan miso mayo	

L&B Pub Classics

Ale Battered Fish & Chips	17.95
Crispy sourdough batter, skin on fries, homemade dill tartare sauce and pea & lemon puree	
vegan option available	17.50
Sausage & Mash	15.50
Butcher's sausages with creamy spring onion mash, seasonal greens & proper gravy	
Dry aged Rump Steak	25.00
Cooked to your liking, served with skin on fries, grilled tomato, garlic mushrooms & your choice of sauce	
Sauces: Peppercorn Chimichurri Garlic Butter	
Marinated Bacon Steak	16.95
Thick cut marinated bacon steak served with skin on fries and topped with a fried egg	
Buttermilk Fried Chicken	16.50
Tender buttermilk chicken piece in crispy seasoned coating, cooked until golden brown. Served with cajun fries, slaw & your choice of hot sauce or garlic aioli	
Fresh Mussels	18.00
A pot of fresh mussels, served in classic cream and white wine sauce with garlic and shallots, with our own toasted homemade focaccia & skin on fries	

The Ship Inn's Famous Pies

served with spring onion mash, roasted carrot, buttered greens and rich gravy. Vegan pie served with new potatoes.

Braised Steak & Local Ale	all 18.00
Chicken, Bacon & Leek	
Vegan Seasonal Vegetable	(vg)
Pie of the Week - ask your server	

The Ship Inn Burgers

all served in a toasted pretzel bun with skin on fries add: bacon £2 cheese £1.50

The Ship Inn Beef Burger	16.50
Homemade 6oz beef patty, charred on the grill, with American cheese, crisp lettuce, red onion & our own burger sauce	
Buttermilk Chicken Burger	16.50
Tender chicken breast coated and fried, with crisp lettuce, green onions and miso mayo	
Vegan Burger (vg)	16.50
Homemade falafel patty with crisp lettuce, red onion & homemade burger sauce (brioche style vegan bun)	
Fish Finger Bun	16.50
Three ale battered fish fingers with homemade tartare sauce, dill pickles and mushy peas	