



Restaurant Menu

Autumn | Winter

To Start

Homemade Pork & Leek Scotch Egg With spiced apple puree	9.50
The Ship Inn Crab & Prawn Cocktail In Marie Rose sauce, with crunchy gem leaves, dill pickles & homemade focaccia	10.00
Moules Mariniere Classic mussels in our white wine and cream sauce with garlic & shallots, served with toasted homemade bread	9.00
Breaded Scallops & Bacon Fried scallops with warm tartare cream sauce, crispy pancetta & lemon	11.50
Sticky Soy & Gochujang Pork Belly Bites With chilli & spring onion	9.00
Cauliflower Bites (v/vg) Seasoned, deep-fried cauliflower bites served with harissa & lime aioli	8.00

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	

From the Grill

Dry aged Rump Steak	25
Cooked to your liking, served with skin on fries, grilled tomato, garlic mushrooms & your choice of sauce	
Sauces: Peppercorn Chimichurri Garlic Butter	

L&B Pub Classics

Ale Battered Fish & Chips Crispy sourdough batter, skin on fries, homemade dill tartare sauce and pea & lemon puree vegan option available	17.95 17.50
Sausage & Mash Butcher's sausages with creamy spring onion mash, seasonal greens & proper gravy	15.50

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

Captain's Table

Slow Braised Beef Cheek Tender braised beef cheek with thyme, carrots, savoy cabbage, garlic potato puree and red wine & shallot gravy	22.50
Lamb Rump Pan roasted lamb rump, served medium, with ratatouille vegetables, roasted new potatoes and minted lamb sauce	24.00
Chicken Escalope Linguine Panko breaded lemon and thyme chicken breast on a bed of creamy mushroom, leek and bacon linguine, topped with parmesan and served with toasted garlic focaccia	19.00
The Ship Inn Fish Pie The ultimate fish pie of smoked haddock, cod, salmon and prawns, topped with parmesan mash, herb crumbs and served with seasonal greens	17.95
Spiced Tomato Fish Stew Flaked haddock, St Austell mussels and squid in a rich saffron, spiced red wine & tomato stew with tender new potatoes, chickpeas and samphire	18.50
Thai Green Curry Soy & sesame glazed roasted salmon fillet with fragrant lime and coriander rice and garlic flatbread vegetarian vegan option available	16.95