

Menu

SERVED MONDAY TO SATURDAY 12 - 9 PM

STARTERS

Chicken Tenders £7

Garlic butter - bacon - parmesan - spring onion

Steamed Mussels £8

White wine - confit garlic - fresh herbs - house bread
(GF available)

Calamari £7

Lightly dusted calamari - served with garlic aioli

Creamy Garlic Mushrooms £8

Served on sourdough toast

House Bread £6

Garlic butter - balsamic - oil (GF available)

Spiced Corn Ribs £6

Served with vegan lime aioli

Crispy Pork Belly £7

Sweet chilli - crispy onion (GF)

1/2 Kilo Chicken Wings £8

Choose one - hot honey/BBQ/Franks hot sauce

MAINS

Pan Fried Chicken Supreme £19

Mushroom and truffle white wine sauce - mash potato and
seasonal vegetables

D Cut 12oz Gammon Steak £18

Served with pineapple, fried egg, ship fries and vegetables

Steak Pasta Tagliatelle £17

Rich tomato sauce - confit garlic parmesan

Mussels & Frites £16

White wine - confit garlic - fresh herbs - house bread -
skinny frites

Roast Belly Pork £16

Dauphinoise potatoes - seasonal vegetables - apple cider
sauce (GF)

STEAKS - £25

CHOOSE YOUR STEAK

8 oz Ribeye

6 oz Fillet

8 oz Sirloin

CHOOSE ANY TWO SIDES

Dauphinoise potatoes

Mac and cheese

Truffle fries

Onion rings

Garlic bread

PLUS CHOOSE ONE SAUCE

Peppercorn

Cheese and truffle

Red wine

Creamy mushroom and garlic

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to any staff member before placing an order. We have a full menu recipe that lists all ingredients and allergens, available on request.

SHIP CLASSICS

Hunters Chicken £16

BBQ sauce - cheese - bacon - ship fries - side garnish (GF)

Beer Battered Haddock £18

Chip shop curry - minted mushy peas - lemon - ship fries
(GF available)

Scampi £16

Ship fries - minted peas - lemon - tartare sauce

Ship's Burger £16

6oz patty - bacon - truffle mayo - crispy onions - side of slaw -
brioche bun - ship fries (GF available)

Southern Fried Buttermilk £18

Chicken Burger

With cheese - hash brown & hot honey - brioche bun - side of
slaw & ship fries (GF available)

Pan Fried Sea Bass £22

Crushed new potatoes - samphire - caper butter

Homemade Pie Of The Day £16

(ask your server)

Buttered mash - seasonal greens mushy peas - house gravy

VEGAN AND VEGETARIAN

Vegan Truffle Burger £15

Vegan patty - lettuce - tomato - truffle - vegan cheese -
house fries

Lincolnshire Style Vegan Sausages £15

Mash - winter greens - crispy onions vegan house gravy (GF)

Battered Halloumi £16

Mushy peas - tartare sauce - house fries - lemon (GF available)

Vegan Flatbread £12

Hummus - falafel - pink onions - charred corn

SIDES, FRIES AND SAUCES

Roasted New Potato's £5

Posh Fries - Parmesan and Truffle £6

Peppercorn Cheesy Fries £6

Buttered Greens £4

Onion Rings £4

Garlic Bread £4

Cheesy Garlic Bread £5

Ship Fries £4

Cheesy Fries £5

Peppercorn
Garlic Butter
Red Wine Gravy
(All £5)

DESSERTS - £7.50

SERVED WITH EITHER POURING CREAM -
CUSTARD OR ICE CREAM

Homemade apple and
rhubarb crumble (GF)

Vegan chocolate truffle brownie torte

Belgian Biscoff sweet
waffle with toffee crumb

Affogato

2 scoops of vanilla ice cream and then
covered in a shot of hot, strong espresso

The most delicious individual desserts
from "The Classic Cheesecake Guy"

PLEASE ASK YOUR SERVER
FOR TODAY'S FLAVOURS

(Please inform your server if you require your dish gluten free)