

The Ship

~ Daily Menu ~

Served: Monday to Saturday 12pm - 9pm & Sunday 12pm - 8pm

Nibbles

Garlic bread with red onion jam and mozzarella £5.95

Sticky rosemary, honey and mustard pork chipolatas £6.75

The Bread Factory fresh artisan breads with balsamic and olive oil £4.95 (v)

Kalamata olives marinated with garlic, thyme and chilli seeds £4.95 (v)

Smooth hummus with ciabatta crisps & red pepper ink £5.25 (vg)

Starters

Roast Plum Tomato soup served with rosemary Focaccia £5.95 (v) (gfo)

Baked Camembert topped with rosemary oil and honey with warm sourdough and red onion jam £9.50 (v)

Beetroot cured Loch Duart salmon, with pickled beets, citrus mayonnaise and squid ink tapioca crackers £8.95

Crispy salt & pepper calamari rings with roast garlic mayonnaise £6.50

Tomato & rocket bruschetta with aged balsamic heirloom tomatoes and basil £6.95 (v) (gfo)

Flaked ham hock pressing with Piccalilli dressing, baby carrots, carrot puree, served with granary toast £8.95 (gfo)

Spiced handmade sausage roll topped with onion seeds, with a date & tamarind ketchup £6.75

Light Bites & Salads

Free range British chicken salad with a buttermilk & herb dressing, smoked pancetta, Wirral watercress, Baby Gem lettuce and garlic croutons £11.50 (gfo)

Mac & cheese baked with cheddar, gruyere, mozzarella and spicy chorizo £10.95

Burrata and watermelon salad dressed with lemon juice and olive oil with torched cucumber, black olives, heritage tomatoes, red onion and fresh mint £11.95 (v)(gf)

Iberico Bratwurst in a warm brioche roll with sauerkraut, yellow mustard, Bavarian fries and curry ketchup £13.95 - vegan Bratwurst available (vgo)

Cornish Torched mackerel niçoise salad, Jersey Royals, free range egg, green beans, anchovies and heritage tomatoes £13.95

Mains

Dry aged pork Tomahawk with pancetta bubble and squeak hash, tenderstem broccoli, roasted cauliflower & apple puree £19.95

Fish & chips, Local 'Trappers Hat' beer battered haddock, minted mushy peas, tartare sauce & hand cut chips lrg £13.95/sml £10.25 (gfo)

Grilled halloumi burger on a brioche bun, with sweet chilli Slaw, pineapple and skin on fries £11.95 (v)

10oz 50 day dry aged rump steak, hand cut chips, chestnut mushroom ketchup, beer battered onion rings and Wirral watercress served with peppercorn sauce £25.50 (gfo)

Welsh lamb rump, with confit croquettes, buttered summer vegetables, pea puree, and mint chimichurri £20.95

Slow cooked steak and local ale pie with hand cut chips, confit carrot, green beans, broccoli and red wine gravy £15.95

Dry aged steak burger with pancetta, red onion marmalade, Monterey Jack cheese and sun-blushed tomato ketchup served on a brioche bun with skin on fries £13.95 (gfo)

Fragrant king prawn red thai curry with baby corn, sugar snap peas and coriander served with braised basmati rice and warm flatbread £16.25 veggie option £12.95

Free range chicken breast with reduced chicken cream, English peas, broad beans, carrots and baby leek with chicken, tarragon and our own mushroom tortellini £16.95

Razel hanout spiced cauliflower and lentil pie, Baby carrot, cauliflower puree, roasted cauliflower and tendertsem broccoli £12.95 (v) (vgo)

Roast Atlantic cod loin, white bean and chorizo cassoulet, parsley oil and marsh samphire (gfo) £16.50

***Chosen Charity Dish** - For every dish sold we will donate 50p to our chosen charity 'The Hospitality Action Group'.*

Sandwiches (Available till 5pm)

4oz Sirloin steak ciabatta topped with Monterey Jack cheese, local Wirral rocket, Dijon mayo and pancetta & red onion jam, served with skin on fries £ 11.50 (gfo)

'Deli sandwich' with pastrami and Swiss cheese on granary bloomer, with Dijon mayonnaise and pickles £9.50

Fish finger sandwich - beer battered haddock fillet on a soft white buttered bap with mushy peas and tartare sauce £8.50 (gfo)

Buttermilk fried chicken wrap with harissa slaw, shredded iceberg and skin on fries £9.50 (vgo)

Cheshire cheese & red onion toastie on sourdough with blush tomato ketchup and rosemary & thyme crisps £7.25 (v) (gfo)

Sides

Triple cooked chips £3.75

Fine beans with miso and nori butter £4.50

Mint buttered Ratte potatoes £3.50

Truffle & parmesan chips £5.95

Gruyere and Cheshire mac and cheese £5.95

Onion rings £3.95

Wirral rocket, parmesan and sun-blushed tomato salad with truffle oil £4.50

Desserts

Warm sticky toffee pudding with salted butterscotch sauce & Cornish clotted cream £6.50 (gfo)

Elderflower and strawberry trifle topped with dried strawberries and pistachio crumb £6.50 (v)

Pineapple upside down cake with crème anglaise £7.25

Salted caramel and chocolate mousse with hazelnut crumb £6.95 (gf)

White Chocolate and Rhubarb Cheesecake with poached rhubarb £6.95

Fried churros dusted with cinnamon sugar served with toffee sauce £7.50 (vgo) (dfo)

Ice cream & sorbets

Ice cream: Vanilla / Chocolate cookie ripple dough / Honeycomb / Strawberries & cream /
Salted caramel / Rum & raisin / Berry sorbet / Passion fruit sorbet / Lemon sorbet

£1.75 per scoop (gfo)

Selection of local cheese

Celtic promise –Produced by Caws Teifi, Raw milk cheese washed in cider twice a week for 7 weeks

Perl Las - means 'blue pearl' in welsh, delicately creamy and salty, Produced by Caws Cenarth

Perl wen – means 'white pearl in welsh' cousin of perl las, soft cheese, produced by Caws Canarth

Black Sheep - produced by Caws Cenarth, firm ewes milk cheese, creamy, subtle nutty tang
served with crackers, Grapes and Quince Paste £9.50

Hot Drinks

Americano /decaf coffee £2.80

Cappuccino £2.95

Latte £2.95

Pot of tea £2.85

Cadbury's hot chocolate £3.20

Single Espresso £1.95

Selection of herbal teas £2.75