THE SHIP INN - UPHILL VILLAGE -

MAIN MENU

STARTERS & SIDES	
HOMEMADE SOUP & ROLL Freshly made, served with warm bread. VG V GFO	3.50
GARLIC PRAWNS Prawns with salad garnish, garlic bread & sweet chilli dip.	6.95
PÂTÉ & TOAST Smooth pâté with crisp toast and a spicy chutney.	6.50
CHICKEN GOUJONS Three golden strips with a BBQ dip.	6.95
CAMEMBERT BITES Gooey cheese bites with sweet chilli sauce.	6.95
POTATO SHELLS Choose cheese & onion V or cheese & bacon. GF	6.95
WHITEBAIT Lightly fried whitebait with tartare sauce.	6.95
LOADED CHIPS Topped with bacon, cheese, onion & BBQ sauce. GF	4.95
CHIPS / CHEESY CHIPS GF V	3.95 / 4.45
GARLIC BREAD / CHEESY GARLIC BREAD V	3.95 / 4.45
BURGERS	
All served in a brioche bun with salad, pickle & our Ship signature chips	自己的 · · · · · · · · · · · · · · · · · · ·
CHEESEBURGER 6oz 100% beef patty, melted cheddar & tomato relish.	12.95
CHICKEN BURGER Fresh chicken breast with mayo.	12.95
Tresh energy with hityo.	
CHILLI BURGER 6oz 100% Beef burger topped with chilli beef & cheddar.	14.95
VEGAN BURGER Plant-based patty, vegan bun & vegan mayo. V VG	12.95
HALLOUMI BURGER Grilled mushroom & pepper with sweet chilli. V	12.95
CHICKEN TERIYAKI BURGER	13.95
Chicken breast with teriyaki glaze & pineapple.	
CAJUN CHICKEN BURGER Chicken breast spiced with Cajun seasoning & mayo.	13.95
CEPAK C	
STEAKS Locally sourced & butchered, served with Ship signature chips and your choice of salad & coleslaw or peas & grilled tomato.	
60z PRIME FILLET Best cooked rare, the most tender cut. GF	25.50
12oz RIBEYE Richly marbled, best medium. GF	23.50
8oz SIRLOIN	18.90
Juicy with a balance of tenderness & flavour. Best rare to medium. GF	
60Z RUMP STEAK Full of flavour, best rare. GF	13.95
GAMMON STEAK 80z / 160z With egg, pineapple or both. GF	14.95 / 19.95
Add a Sauce Black & Blue, Stilton, Peppercorn, Red Wine, Creamy Mushroom. GF V	2.50
Add Scampi (6 pieces)	5.95
	THE RESERVE AND A STREET OF THE PARTY OF THE

C	TIT	D	~	T	A	C	C	T	~	C
2	HI	r	L	L	A	2	2	1	U	0

	WHICH AND STUDIES IN VIOLENCE AND ADDRESS.
BREADED WHOLETAIL SCAMPI With chips, peas, garnish & tartare sauce. GFO	15.95
FRESHLY BATTERED COD Served with chips, peas, garnish & tartare sauce. GF	17.90
HOMEMADE BEEF CHILLI Spicy beef chilli with rice, cheese & sour cream. GF	16.95
VEGAN CHILLI Plant-based chilli with rice & sour cream. GF V VG	16.95
CHICKEN NEW YORKER Chicken breast topped with bacon, cheese & BBQ sauce, served with chips & coleslaw. GF	16.95
HOMEMADE STEAK & ALE PIE Slow-cooked beef in ale with rich gravy & puff pastry lid, chips or mash & peas.	17.50
RUM CHILLI CHICKEN Chicken breast cooked with spiced rum & chillies, served with chips & coleslaw. GF	16.95
HALLOUMI & POMEGRANATE SALAD Fresh quinoa salad with mint yoghurt dressing. GF V	14.50
SEASONAL PLOUGHMAN'S A generous platter of traditional favourites.GFO	16.50

PIZZAS	PASTA		
12" base, tomato sauce,			
cheddar & mozzarella.	BEEF LASAGNE		

DECK HAND Classic cheese & tomato. V	13.50	Rich beef ragu layered with pasta & cheese, served with salad & garlic bread.	
CAPTAIN'S TABLE Pepperoni, chicken, peppers & chilli flakes.	15.50	VEGGIE LASAGNE Packed with vegetables, topped with cheese, salad & garlic bread. V	16.95
WALK THE PLANK Chilli beef, peppers & crumbled S	15.50 tilton.	CHICKEN & CHORIZO Chicken breast & smoky chorizo in a creamy sauce with pasta. GFO	16.95

16.95

STARBOARD 14.50 MUSHROOM 15.95 STROGANOFF Ham & pineapple. Creamy pasta with mushrooms & peppers. V | GFO PORT HOLE 14.50 Pepperoni loaded.

CURRIES OF THE WORLD

Choose chicken, fish or vegetables. All served with chutney & poppadom. 17.50

KATSU Japanese curry, mild & fruity, with jasmine rice. GF

TIKKA MASALA Classic Indian curry, medium spiced, with basmati rice. GF

THAI RED Fragrant medium-spiced curry with jasmine rice. GF

DURBAN Fiery South African curry

with yellow basmati rice. GF

JACKET POTATOES Served with salad garnish & butter.

	THE PASSES OF STREET
CHEESE & BEANS V GF	9.50
CHEESE & COLESLAW V GF	9.50
CHILLI, CHEESE & SOUR CREAM GF	11.50
GARLIC PAN-FRIED PRAWNS GF	11.95
TIINA MAYONNAISE CE	10 50

Mild / Medium / Hot



(V)Vegetarian (VG)Vegan (GF)Gluten Free