

# LANCASHIRE TAPAS

ORDER ANY 3 AS A  
BARGE BOARD FOR £18.75  
PERFECT AS A BAR SNACK  
OR TRY A COUPLE AS A STARTER

Garlic Bread <b>(Add Cheese, Tomato or Jalapenos)</b> [gluten, nuts, milk, soya, sulphites]	£6.50
Bury Black Pudding Fritters, Wholegrain Mustard Aioli [gluten, soya, mustard, eggs, sulphites]	£6.75
Caramelised Red Onion & Confit Garlic Hummus, Tortilla Nachos (Vegan) [gluten, soya, sesame, sulphites]	£5.25
“Salt & Pepper” Cauliflower Bites Sauteed Peppers & Onions (Vegan) [soya, mustard, sulphites]	£6.95
Baked Mac n Cheese, Honey Glazed Pancetta, Lancashire Cheese Sauce, Parmesan Crumb [gluten, milk, soya, egg, sulphites]	£7.75
“Salt & Pepper” Chicken Wings, Fresh Chilli & Spring Onion [soya, sulphites]	£7.25
Clarkson's Honey & Sesame Chipolatas [gluten, nuts, milk, soya, sesame, sulphites]	£6.95
Fleetwood Whitebait, Local Leaf, Tartar Sauce [gluten, soya, mustard, eggs, fish, sulphites]	£5.50
Smoked Mackerel Pate, Garlic Toasted Sourdough, Pickled Cucumber [gluten, nuts, milk, soya, fish, sesame, sulphites]	£7.25

# BURGERS

ALL SERVED ON A TOASTED  
BRIOCHE BUN, WITH ONION RINGS,  
TWICE COOKED CHIPS OR FRIES  
& ‘HOUSE SLAW’  
[nuts, milk, soya, mustard, egg, sesame, sulphites]

Gourmet Burger, 8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkin [gluten, nuts, milk, soya, mustard, eggs, sesame, sulphites] <b>Add Cheddar, Blue Cheese or Bacon £1.50</b>	£17.50
The Smokey Burger, 8oz Burger, Smoked Bacon, Smoked Cheddar Cheese, Gem Lettuce, Beef Tomato, Gherkin, BBQ Sauce [gluten, nuts, milk, soya, mustard, eggs, sesame, sulphites]	£17.95
Lancashire Burger, 8oz Burger, Bury Black Pudding, Smoked Bacon, Lancashire Cheese, Gem Lettuce, Beef Tomato, Gherkin [gluten, nuts, milk, soya, mustard, eggs, sesame, sulphites]	£17.95
Hot Honey Buttermilk Chicken Burger, Buttermilk Chicken Breast, Siracha Mayonnaise, Gem Lettuce, Red Cabbage Slaw [gluten, nuts, milk, soya, mustard, eggs, sesame, sulphites]	£17.95

# SIDES

Bowl of Twice Cooked Chips [soya, sulphites]	£4.75
Bowl of Skin on Fries [soya]	£4.75
Salt & Pepper Chips [soya, sulphites]	£6.95
Salt & Pepper Fries [soya, sulphites]	£6.95
Loaded Cheesy Chips, Proper Gravy, Crispy Onions [gluten, milk, soya, mustard, eggs, celery, sulphites]	£7.50
Beer Battered Onion Rings [gluten, soya, mustard, sulphites]	£4.75
Mushy Peas	£2.95
Creamy Mashed Potato [milk]	£3.95
Dressed Side Salad [mustard, sulphites]	£3.95
Seasonal Vegetables	£4
Ships ‘slaw’ [egg, mustard, sulphites]	£3
Bowl of Mixed Olives [sulphites]	£5

# THE SHIP’S MENU

## STARTERS

Breads & Olives to Share, Warm Selection of Breads, Mixed Olives, Salted Butter, Olive Oil & Balsamic Dip (V) [gluten, nuts, milk, soya, mustard, sulphites]	£9.95	Creamy Baked Garlic Wild Mushrooms, Parmesan Crumb Topping, Dressed Rocket, Toasted Sourdough [gluten, nuts, milk, soya, egg, sesame, sulphites]	£9.50
Hot Honey Buttermilk Chicken Goujons, Dressed Leaf Salad, Crispy Onions, Siracha Mayonnaise [gluten, milk, soya, mustard, egg, sulphites]	£10	Chicken Liver & Smoked Bacon Parfait, Mulled Red Onion Chutney, Herb Butter & Toasted Bloomer [gluten, nuts, milk, soya, mustard, eggs, sulphites]	£9.25
Crispy Cod Taco - Crunchy Red Cabbage & Apple Slaw, Sweet Chilli ‘Bang Bang’ Sauce, Tomato & Red Pepper Salsa & Lime [gluten, soya, mustard, egg, fish, sulphites]	£9.50	The Ship's Nachos Tortilla Nachos, Cheddar Cheese, Salsa, Jalapenos & Sour Cream (V) [gluten, milk, soya, sulphites]	
Beer Battered Haddock Goujons, Dressed Leaf Salad, Homemade Tartar Sauce [gluten, milk, soya, mustard, egg, fish, sulphites]	£9.75	<b>For One</b>	£8.75
		<b>For Two to Share</b>	£14

## THE SHIP’S PUB MAIN COURSE

Haddock & Chips, Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas & Tartar Sauce [gluten, soya, mustard, eggs, fish, sulphites]	Standard £17.50 Large £19.50
The Ships Steak Pie, Slowly Braised Beef, Smoked Bacon, Mushroom, Baby Onion & Real Ale Pie, Shortcrust Pastry, Honey Glazed Carrots, Braised Red Cabbage, Proper Gravy, Choice of Potato [gluten, milk, soya, mustard, eggs, celery, sulphites]	£19.95
Sausage of the Day, Thick Cut Pork Sausages, Creamed Potatoes, Caramelised Onion Gravy, Parsnip Crisps [gluten, milk, soya, mustard, eggs, celery, sulphites]	£16
French Trimmed Chicken Breast, Garlic Creamed Potatoes, Sun Dried Tomatoes, Crispy Pancetta, Sauteed Greens, Parmesan Crumb, Wild Mushroom Cream Sauce [gluten, milk, soya, egg, sulphites]	£22
Beef Lasagne, Traditional Layered Bolognaise & Egg Pasta, Béchamel Sauce, Garlic Bread & Dressed Leaf Salad [gluten, nuts, milk, soya, mustard, eggs, celery, sulphites]	£16.95
Clarkson's Gammon, 8oz Dry Cured Gammon Steak, Fried Egg, Roasted Tomato & Pineapple, Choice of Potato & Seasonal Vegetables [milk, soya, egg]	£17.50
Thick Cut 9oz Pork Chop, Smoked Cheddar Creamed Potatoes, Sticky Red Cabbage, Honey Roasted Carrots, Bury Black Pudding Fritter, Crackling, Sautéed Greens, Caramelised Apple Purée, Blackberry Jus [gluten, milk, soya, mustard, eggs, celery, sulphites]	£19.95
FISH OF THE DAY, SEE DAILY SPECIALS	
Slowly Braised Beef Brisket, Horseradish Creamed Potatoes, Carrot Puree, Tenderstem Broccoli, Parsnip Crisps, Red Wine Beef Jus [gluten, milk, soya, mustard, eggs, celery, sulphites]	£26
Butcher Farrell's Rump Steak, 28 Day Matured 8oz Rump Steak, Roasted Tomato, Garlic & Thyme Flat Cap Mushroom, Beer Battered Onion Rings, Choice of Potato [gluten, milk, soya, mustard, sulphites]	£22.95

## SAUCES all £3.25

Blood Tub Sauce - Reduced Meat Stock, Malbec, Diced Bury Black Pudding  
Pepper Sauce | Diane Sauce | Blue Cheese Sauce  
[gluten, milk, eggs, soya, mustard, celery, sulphites]

## SALADS & VEGETARIAN

House Salad, Local Leaf, Julienne Vegetables, Honey Roasted Goats Cheese, Warmed New Potatoes, Roasted Beetroot, Candied Walnuts, Olives, Honey Mustard Vinaigrette, Aged Balsamic [nuts, milk, soya, mustard, sulphites]	Starter £7.50 Main £14.95
Meze Bowl, Apricot Cous Cous, Red Onion & Confit Garlic Hummus, Dressed Leaf, Tender Stem Broccoli, Roasted Butternut Squash, Mint Yoghurt Dressing (Vegan) [gluten, nuts, soya, sesame, sulphites]	£15
Katsu Curry, Coconut Curry Sauce, Pak Choi, Roasted Butternut Squash, Jasmine Rice, Pickled Vegetables, Fresh Spring Onion & Chilli (Vegan) [soya, mustard, sulphites]	£15.50
Firecracker Mushrooms, Crispy Wild Mushroom in Firecracker Sauce, Udon Noodles, Pak Choi, Tender Stem Broccoli, Spring Onion & Chilli (Vegan) [gluten, soya, sesame, sulphites]	£16
Pan Roasted Teriyaki Cauliflower Steak, Salt & Pepper New Potatoes Sauteed Greens, Fresh Spring Onion & Chilli (Vegan) [soya, sulphites]	£15
<b>Add Chicken</b> [milk, soya] <b>£4.95</b> <b>King Prawns</b> [soya, crustacean] <b>£6</b> <b>Panko Breaded Chicken</b> [gluten, milk, soya, eggs] <b>£4.95</b>	

## SANDWICHES

SERVED ON A CHOICE OF  
WHITE OR BROWN BLOOMER,  
WRAP OR BAGUETTE, LOCAL  
LEAF, SALAD & SHIP’S ‘SLAW’

Seared Rump Steak, Fried Onions & Cheddar or Blue Cheese [gluten, nuts, milk, soya, mustard, egg, sulphites]	£17.95
Smoked Back Bacon, Mature Cheddar Cheese, Caramelised Red Onion Chutney [gluten, nuts, milk, soya, mustard, egg, sulphites]	£13.95
Melted Brie & Caramelised Red Onion, Rocket & Balsamic (V) [gluten, nuts, milk, soya, mustard, egg, sulphites]	£12.95
Fish Butty, Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce [gluten, nuts, milk, soya, mustard, egg, fish, sulphites]	£13.95
Cajun Chicken, Gem Lettuce, Beef Tomato, Sweet Chilli Mayonnaise [gluten, nuts, milk, soya, mustard, egg, sulphites]	£13.95
Honey Roasted Goats Cheese Rocket & Fresh Red Onion (V) [gluten, nuts, milk, soya, mustard, egg, sulphites]	£12.95
<b>Add Hand Cut Chips or Skin on Fries for</b>	£3.75

## PUB BUTTIES

Hand Cut Chip Butty [gluten, nuts, milk, soya]	£6
Smoked Bacon Butty [gluten, nuts, milk, soya]	£6

## DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream [gluten, milk, eggs, sulphites]	£7.95
Double Chocolate Brownie, Berry Coulis, Chocolate Soil, Malteser Ice Cream [gluten, nuts, milk, soya, eggs]	£8.25
Caramelised Apple & Blackberry Fruit Crumble, Crumble topping, Vanilla Soya Yoghurt (Vegan) [soya] or Ice Cream (Not Vegan) [milk]	£7.95
Fruit Sorbet, Berry Coulis (Vegan)	£6.95
Mrs Dowson's Ice Cream [milk] 1 Scoop £2.50   2 Scoops £5 3 Scoops £7 (Ask staff for available flavours) Ice cream may contain traces of the following [gluten, nuts, soya, eggs]	

All our food is cooked fresh to order, some dishes will take longer than others, so please bear this in mind when ordering.

We take maximum caution to prevent cross contamination, however any product may contain traces, as all menu items are produced in the same kitchen.

Please advise a server of any allergens prior to ordering. Gluten free alternatives available upon request.



# WINE MENU

## WHITE WINE

	175ml	250ml	Bottle
<b>Mirabello Pinot Grigio</b> Italy A fresh dry white with gentle floral and citrus aromas, balanced by lemony acidity and a crisp finish	£5.80	£6.85	£21.50
<b>Tierra Alta Sauvignon Blanc</b> Chile A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours	£6.50	£7.70	£23
<b>Soldiers Block Chardonnay</b> Australia A vibrant, fruit forward Chardonnay with a touch of oak ageing to add richness and complexity. Notes of tangerine and nectarine coupled with fresh acidity	£6.75	£8.40	£25
<b>Southern Lights Sauvignon Blanc</b> New Zealand Marlborough Fresh and vibrant with passion fruit, gooseberry and some melon characters. A balanced richness of fruit with a floral note through the palate, intense depth of flavour and a crisp finish	£9.75	£11.50	£33
<b>Feudo Arancio Grillo</b> Italy Deep straw yellow in colour this Grillo displays fragrant and distinctively tropical aromas featuring notes of mango and papaya, blending well with inklings of jasmine and wildflowers			£28
<b>Vinho Verde, Azahar</b> Portugal Bright and lively with delicate orange blossom aromas, green fruit flavours and vibrant minerality			£30
<b>Petit Chablis, Domaine Hamelin</b> France Dry, fruity and elegant. Subtle aromas of white flowers and Green apple on the nose with a touch of steely minerality in the finish			£50

## ROSE WINE

	175ml	250ml	Bottle
<b>Mirabello Pinot Blush</b> Italy Floral coral pink-strawberry and bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish	£6	£7.35	£22
<b>The Big Top Zinfandel Rose</b> USA California A bright, strawberry fruited palate made from 100% California grapes in the Lodi region. Lightly crushed to create a stunning pink wine with an off-dry finish	£6.50	£7.70	£23
<b>Côtes De Provence Rosé Carte Noire MVST</b> France Rosé light pink robe with ruby reflections. A gourmet and spicy nose with notes of small red fruits. Located in the golden triangle, recognised as being one of the best soils to grow Côtes De Provence wine			£37.50

## RED WINE

	175ml	250ml	Bottle
<b>Tierra Alta Merlot</b> Chile A deeply coloured and juicy Merlot showing leafy, cool-climate fruit aromas. The palate is rich with fresh plum flavours and herbaceous notes	£6.50	£7.70	£23
<b>Soldiers Block Shiraz</b> Australia Deep purple with vivid ruby highlights. This Shiraz charms with ripe dark fruits, a hint of spice, and a subtle savoury note	£6.85	£8.55	£25.50
<b>Sieur D'Arques Aimery Cabernet Sauvignon</b> France It's bouquet immediately appears fruity and reveals aromas of currents and red fruits. In addition, there are subtle notes of pepper that harmoniously round out the varietal characteristics of this Cabernet Sauvignon	£6.50	£7.70	£23
<b>Benjamin Malbec</b> Argentina Purple red in colour, bright and intense. Fresh fruity aromas of plum and cherry. Balanced in the mouth with a pleasant finish	£8.50	£10.00	£28.50
<b>Promesa Rioja Crianza</b> Spain A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness			£37
<b>Château Montaguilloon, Montagne-Saint Emillion</b> France An expressive nose of roasted plums, dried herbs and fresh earthy notes leads to a full, plush palate typical of this very successful vintage			£50
<b>Norton Privada Family Blend</b> Argentina Excellent aromatic complexity with notes of ripe fruit, spices, and hints of smoke and coffee. Rich and generous on the palate with superb concentration			£55

## SPARKLING & CHAMPAGNE

<b>Le Dolci Colline Prosecco</b> Italy A classic Italian fizz - gently aromatic, crisp and delicate with subtle fresh apple flavours	Single Serve Bottle	£9.50	Bottle	£28
<b>Champagne Testulat Carte d'Or Blanc de Noirs Brut NV</b> France Made from red grapes only - Pinot Noirs (50%) and Pinot Meunier (50%). A rich and fruity style of champagne with notes of vanilla and peaches. Elegant and well balanced, it can be enjoyed at any time			Bottle	£50
<b>Laurent Perrier La Cuvée</b> France La Cuvée is pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, underpinned with hints of white flowers. A perfect balance between freshness and finesse, the palate is full bodied, complex and creamy, displaying great length on the finish			Bottle	£75

## HOT DRINKS

COFFEE			LIQUEUR COFFEE £7.75	POT OF TEA £2.95
Americano	£3.80	Add a Flavoured Shot 50p	Choose from: Jamesons Whiskey, Baileys, Tia Maria, Cointreau, Amaretto, Captain Morgan's Rum, Courvoisier Brandy	Flavoured Teas Available £3 (Ask staff for available flavours)
Espresso	£3.50	(Ask staff for available flavours)		
Latte	£3.90	Add Oat Milk or Soya Milk 25p		
Cappuccino	£3.90			
Flat White	£3.90	Add Whipped Cream		
Hot Chocolate	£3.90	& Marshmallows for £1		