



## NIBBLES

### BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA 4.0

Olive oil, balsamic vinegar. *vg*

OLIVES 3.5 *vg, gf*

CHORIZO BITES 5.0 *gf*

PADRÓN PEPPERS 4.0

Cornish sea salt. *vg, gf*

BEER-PICKLED COCKLES 4.0 *gf*

## STARTERS

### SEASONAL SOUP 6.5

Bloomer wedge and Cornish butter.  
*v, vg option, gf option*

### LOCALLY SOURCED STEAMED MUSSELS 8.0

Rattler cider, leek & cream sauce  
and bloomer wedge. *gf option*

### CHESTNUT MUSHROOM & WALNUT PÂTÉ 6.5

Caramelised red onion chutney,  
herb & walnut crumb and toasted  
rosemary & sea salt focaccia.  
*vg, gf option*

### SMOKED SALMON, PRAWN & CHEDDAR FISH CAKES 6.5

Crème fraîche & dill sauce  
and lemon. *gf*

### PINEAPPLE-CUT CALAMARI 7.0

Sweet chilli & coriander mayo  
and lemon.

### CHICKEN LIVER & BRANDY PARFAIT 7.0

Spiced tomato chutney, Cornish  
Gouda & herb crumb, and toasted  
rosemary & sea salt focaccia. *gf option*

## pub CLASSICS

### 6OZ HAND-PRESSED BURGER 14.0

In a glazed bun with our own  
burger sauce, smoked streaky bacon,  
Monterey Jack cheese, pickled red  
onion, gem lettuce, chorizo & sweet  
chilli jam and fries. *gf option*

### WEST COUNTRY 10OZ RUMP STEAK 18.0

Garlic & chive butter, Cornish  
sea salt & thyme slow-roasted  
plum tomato, portobello  
mushroom and chips. *gf*  
Add Shell-On Black Tiger Prawns  
in Garlic & Chive Butter +4.0 *gf*  
Add Peppercorn Sauce +3.0 *gf*

### STEAK & GEM ALE PIE 13.5

Mashed potato, tenderstem broccoli,  
and caramelised red onion gravy.

### SCAMPI & CHIPS 12.5

Peas, tartare sauce and lemon.

### COD & CHIPS 13.75

Atlantic cod in a St Austell Ale  
& seaweed batter with garden  
or mushy peas, tartare sauce  
and lemon. *vg option, gf*

### Add Chip Shop Curry Sauce +2.0 *v*

*For our vegan diners...*  
Instead of cod, we coat banana  
blossom in a St Austell Ale  
& seaweed batter with garden or  
mushy peas, vegan tartare sauce  
and lemon. *vg, gf* 12.75

*20p from every portion of  
Cod & Chips sold is donated to  
the St Austell Brewery Charitable  
Trust, supporting charities,  
good causes and individuals in  
need across the South West.*

## MAINS

### MARKET FISH 16.0

Please ask for today's catch.

### LOCALLY SOURCED STEAMED MUSSELS 16.0

Rattler cider, leek & cream sauce,  
bloomer wedge and fries. *gf option*

### SOUTH INDIAN VEGETABLE CURRY 12.0

Tear drop naan bread, mini  
poppadoms, raita, toasted flaked  
almonds and basmati rice. *vg*  
Add Chicken or Prawns +3.0

### HUNTER'S CHICKEN 13.0

Chicken breast with barbecue sauce,  
bacon and cheese. Served with chips  
and salad garnish. *gf*

### MUSHROOM STROGANOFF 11.0

Pan-fried chesnut mushrooms, classic  
stroganoff sauce, basmati rice. *vg, gf*

### QUINOA & WINTER VEG SALAD 10.0

Quinoa, roasted winter vegetables,  
mixed leaf and basil pesto. *vg, gf*



### FOR THE CHILDREN

We have a children's menu available  
for the little ones. *Please ask your server.*

## SIDES

FRIES OR CHIPS 3.5 *vg, gf*

CHEESY CHIPS 4.5 *v, gf*

GARLIC CIABATTA 3.5 *v*

GARLIC CIABATTA  
& CHEESE 4.5 *v*

MASHED POTATO  
3.0 *vg, gf*

TENDERSTEM  
BROCCOLI & TOASTED  
ALMONDS 3.0 *vg, gf*

ROASTED  
WINTER VEG 4.0 *vg, gf*

GEM LETTUCE  
WEDGE 3.0 *v, gf option*  
Blue cheese sauce and  
crispy onion.

APPLE & CELERIAC  
REMOULADE  
3.5 *v, gf*



## DESSERTS

### WARM TRIPLE CHOCOLATE BROWNIE 6.0

Berries, clotted cream, meringue. *v, gf*

### STICKY TOFFEE PUDDING 6.5

Salted caramel ice cream. *v*

### ROSEMARY & BUTTERMILK PANNA COTTA 6.5

Cornish faring and winter berries.  
*gf option*

### LEMON CURD BRÛLÉE TART 6.5

Winter berries, clotted cream  
and meringue. *v, gf*

### VANILLA BEAN MOUSSE CAKE 6.0

Winterberry compote. *vg, gf*

### CORNISH ICE CREAM & SORBET 2.0 PER SCOOP

Vanilla, chocolate, strawberry, salted  
caramel, vegan raspberry ripple or  
passion fruit sorbet. *v, vg option, gf*



### WEST COUNTRY CHEESEBOARD 9.5

Selection of three West Country  
cheeses served with crackers,  
spiced tomato chutney, grapes  
and celery. Please ask  
your server for details.

## DESSERT WINE

A perfect pairing for something sweet. *Please ask for details.*

### GUESTS WITH ALLERGIES

Our allergen information is available  
on request. Please let your server know  
about any allergy or intolerance you  
may have. We take steps to minimise  
the risk of cross-contamination when  
preparing your food, however we do  
not have specific allergen-free zones  
in our kitchens. Therefore it is not  
possible for us to guarantee separation  
of all allergens. *v - vegetarian,  
vg - vegan, gf - gluten free ingredients*



### SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of  
our ingredients, sourcing local South  
West produce from: *Etherington Meat  
Co. · Matthew Stevens · Baker Tom's  
Bread · Tilley's Gluten Free Bakery &  
Chocolate House · Treleavens Luxury  
Cornish Ice Cream · Cornish Coffee*

The Ship Inn is proud to be part of St Austell Brewery's Pubs, Inns &  
Hotels collection. If you would like to find out more about us or explore other  
St Austell Brewery outlets across the South West, visit [www.staustellbrewery.co.uk](http://www.staustellbrewery.co.uk)

