



Restaurant Menu

Spring | Summer

To Start

The Ship Inn Crab & Prawn Cocktail	11.00
In Marie Rose sauce, with crunchy gem leaves, dill pickles & toasted homemade focaccia	
St Austell Mussels	12.50
With clams and chorizo in red wine and tomato sauce, served with toasted homemade focaccia	
Feta & Tomato Bruschetta	9.50
With garlic, marinated olives and balsamic reduction	
Asian BBQ Pork Belly Bites	9.50
With chilli & spring onion	
Baked Camembert (v)	10.50
With toasted homemade focaccia & chutney	
Moroccan Hummus & Flatbread (v/vg)	8.50
With marinated olives	

The Ship Inn's Famous Pies

Served with spring onion mash, roasted carrot, buttered greens and rich gravy. Vegan pie served with new potatoes.

Braised Steak & Local Ale	all 18.50
Chicken, Bacon & Leek	
Vegan Seasonal Vegetable	(vg)
Pie of the Week - ask your server	

The Ship Inn Burgers

All served in a toasted pretzel bun with skin on fries
Add: Bacon £2 Cheese £1.50

The Ship Inn Beef Burger	all 17.50
2 Homemade smash patties, charred on the grill, with American cheese, crisp lettuce, red onion & our own burger sauce	
Buttermilk Chicken Burger	
Tender chicken breast coated and fried, with crisp lettuce, green onions and garlic mayo	
Vegan Burger (vg)	
Homemade falafel patty with crisp lettuce, red onion & harissa mayo (brioche style vegan bun)	
Fish Finger Bun	
Three ale battered fish fingers with homemade tartare sauce, dill pickles and mushy peas	

L&B Pub Classics

Ale Battered Fish & Chips	18.50
Crispy sourdough batter, skin on fries, homemade dill tartare sauce and pea & lemon puree	
vegan option available	18.50
Sausage & Mash	16.50
Butcher's sausages with creamy spring onion mash, seasonal greens & sweet onion gravy	
Dry aged Rump Steak	28.00
Cooked to your liking, served with skin on fries, grilled tomato, garlic mushrooms & your choice of sauce	
Sauces: Peppercorn Garlic Butter	

Summer Salads

The Ship Chicken Caesar Salad	17.00
Caesar dressed gem lettuce leaves with red onion, fried buttermilk chicken bites and crispy bacon, sprinkled with parmesan and homemade garlic focaccia croutons	
Falafel & Halloumi Salad (v)	17.00
Sweet potato falafel bites, battered halloumi and marinated olives on a bed of crunchy gem lettuce drizzled with minted yoghurt dressing and topped with crispy carrot shavings and homemade garlic focaccia croutons	
Baked Salmon Salad	18.00
Oven baked salmon with sliced new potatoes and capers on a bed of crunchy gem leaves coated in our samphire Caesar dressing, topped with homemade garlic focaccia croutons	

Captain's Table

The Ship Inn Fish Pie	18.50
The ultimate fish pie of smoked haddock, cod, salmon and prawns, topped with parmesan mash, herb crumbs and served with seasonal greens	
Chicken Parmigiana	21.00
Breaded chicken breast topped with tomato sauce, cheddar, mozzarella and pesto, served with roasted new potatoes and tenderstem broccoli	
Lamb Rump	24.00
Pan-seared and roasted rump of lamb served with smashed garlic and mint new potatoes, feta and olive salad, beetroot tzatziki and green herb oil	
Salmon Penne	20.00
Oven baked salmon fillet and king prawns with penne pasta in dill, lemon and caper cream sauce, served with toasted homemade focaccia	
Pork Belly Ribs	23.00
Two boneless pork belly ribs glazed in our homemade Cajun BBQ sauce served with creamy mash, charred corn on the cob and pickled slaw	
Chef Rob's Seafood Boil	23.00
A large steamed pot of St Austell mussels, clams, king prawns, tender new potatoes, corn, smoked pork sausage in Cajun spiced tomato broth, served with baked sourdough baguette	