THE SHIP INN
CAERLEON

Menu

SERVED MONDAY TO SATURDAY 12 - 9PM

STARTERS

Chicken Tenders £7
Garlic butter - bacon - parmesan - spring onion

Calamari £7
Lightly dusted calamari - served with garlic aioli

House Bread £6
Garlic butter - balsamic - oil (GF available)

Crispy Pork Belly £7
Sweet chilli - crispy onion (GF)

Steamed Mussels £8
White wine - confit garlic - fresh herbs - house bread (GF available)

Creamy Garlic Mushrooms £8
Served on sourdough toast

Spiced Corn Ribs £6
Served with vegan lime aioli

1/2 Kilo Chicken Wings £8
Choose one - hot honey/BBQ/Franks hot sauce

MAINS

Pan Fried Chicken Supreme £19
Mushroom and truffle white wine sauce - mash potato and seasonal vegetables

Steak Pasta Tagliatelle £17
Rich tomato sauce - confit garlic parmesan

D Cut 12oz Gammon Steak £18
Served with pineapple, fried egg, ship fries and vegetables

Mussels & Frites £16
White wine - confit garlic - fresh herbs - house bread - skinny frites

Roast Belly Pork £16
Dauphinoise potatoes - seasonal vegetables - apple cider sauce (GF)

STEAKS - £25

CHOOSE YOUR STEAK

8 oz Ribeye
6 oz Fillet
8 oz Sirloin

CHOOSE ANY TWO SIDES

Dauphinoise potatoes
Mac and cheese
Truffle fries
Onion rings
Garlic bread

PLUS CHOOSE ONE SAUCE

Peppercorn
Cheese and truffle
Red wine
Creamy mushroom and garlic

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to any staff member before placing an order. We have a full menu recipe that lists all ingredients and allergens, available on request.

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SHIP CLASSICS

Hunters Chicken £16
BBQ sauce - cheese - bacon - ship fries - side garnish (GF)

Beer Battered Haddock £18
Chip shop curry - minted mushy peas - lemon - ship fries (GF available)

Scampi £16
Ship fries - minted peas - lemon - tartare sauce

Ship's Burger £16
6oz patty - bacon - truffle mayo - crispy onions - side of slaw - brioche bun - ship fries (GF available)

Southern Fried Buttermilk Chicken Burger £18
With cheese - hash brown & hot honey - brioche bun - side of slaw & ship fries (GF available)

Pan Fried Sea Bass £22
Crushed new potatoes - samphire - caper butter

Homemade Pie Of The Day £16
(ask your server)
Buttered mash - seasonal greens - mushy peas - house gravy

VEGAN AND VEGETARIAN

Vegan Truffle Burger £15
Vegan patty - lettuce - tomato - truffle - vegan cheese - house fries

Battered Halloumi £16
Mushy peas - tartare sauce - house fries - lemon (GF available)

Lincolnshire Style Vegan Sausages £15
Mash - winter greens - crispy onions - vegan house gravy (GF)

Vegan Flatbread £12
Hummus - falafel - pink onions - charred corn

SIDES, FRIES AND SAUCES

- Roasted New Potatoes £5
- Posh Fries - Parmesan and Truffle £6
- Peppercorn Cheesy Fries £6
- Buttered Greens £4
- Onion Rings £4
- Garlic Bread £4
- Cheesy Garlic Bread £5
- Ship Fries £4
- Cheesy Fries £5

Peppercorn
Garlic Butter
Red Wine Gravy
(All £5)

DESSERTS - £7.50

SERVED WITH EITHER POURING CREAM - CUSTARD OR ICE CREAM

Homemade apple and rhubarb crumble (GF)

Vegan chocolate truffle brownie torte

Belgian Biscoff sweet waffle with toffee crumb

Affogato
2 scoops of vanilla ice cream and then covered in a shot of hot, strong espresso

The most delicious individual desserts from "The Classic Cheesecake Guy"

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

(Please inform your server if you require your dish gluten free)