



# MENU THE SHIP INN

HANDBRIDGE, CHESTER, CH4 7JE

Tel: 01244 678400 [f](#) The Ship Inn, Handbridge [@ChesterShipInn](#)

## NIBBLES

- GARLIC CIABATTA v £3.25
- GARLIC CIABATTA WITH CHEESE v £3.75
- BATTERED COD GOUJONS & TARTAR SAUCE £4.50
- MIXED OLIVES & BREAD v £4.00
- PORK PIE WITH HP SAUCE £3.25
- SCOTCH EGG & RED ONION MARMALADE v £3.25
- STICKY SAUSAGES £4.50

## STARTERS

- CHEF'S SOUP OF THE DAY £4.35  
Served with chunky bread & butter
- CHICKEN LIVER, BRANDY & HERB PÂTÉ £5.75  
A smooth chicken liver pâté, served with toast & real ale chutney
- GARLIC & CHILLI PRAWNS £7.95  
King prawns with chilli & garlic with toasted ciabatta
- BOXED BAKED CAMEMBERT v £7.95  
Perfect to share, served with dipping bread & red onion marmalade
- CHILLI & PLUM DUCK SALAD £7.95  
Slices of warm duck breast served on a radish & sesame salad with chilli & plum sauce
- DUO OF SALMON £7.95  
Smoked & poached salmon, served with cucumber crème fraîche
- BLACK PUDDING, APPLE & BACON SALAD £5.95  
Warm handmade black pudding, served on mixed leaf with apple & crispy bacon finished with honey & mustard dressing
- GARLIC MUSHROOMS v £5.45  
Mushrooms cooked in a creamy garlic sauce on toasted garlic ciabatta & finished with crumbled Stilton

## SANDWICHES SERVED UNTIL 7PM

- BLT £6.95  
Bacon, lettuce & tomato with mayonnaise, served on white or wholemeal bread
- STEAK & ONION £8.45  
Sliced sirloin steak fried with onions, served on ciabatta
- CHICKEN & BLACK PUDDING £7.95  
Chicken breast, black pudding with bacon & melted blue cheese
- POACHED SALMON £7.95  
Poached salmon with cucumber, served on white or wholemeal bread
- FISH FINGER £7.95  
Hand battered cod goujons & tartare sauce
- GRILLED HALLOUMI v £6.95  
Served with green pesto
- ADD SOUP OR CHIPS FOR £2.00

## PLATTERS

- BUTCHER'S BLOCK £14.95  
Pork sausages, handmade pâté, local pork pie & Scotch egg with black pudding fritter
- FISH PLATTER £18.95  
Hand battered cod goujons, garlic & chilli prawns, wholetail scampi & peppered mackerel pâté on toast. Served with seafood & tartar sauce
- NACHOS v £9.95  
Bed of tortillas topped with spicy tomato salsa, sour cream, guacamole & chilies
- ANTIPASTI BOARD £14.95  
Italian cured meats, mozzarella, feta, sun dried tomatoes, olives, ciabatta & balsamic glazed leaves

## LIGHTER MEALS

- CLASSIC CHICKEN CAESAR SALAD £9.95  
Chicken breast, crispy bacon, croutons, Caesar sauce & Italian cheese
- STEAK, MUSHROOM & STILTON SALAD £11.95  
Sirloin steak on a bed of mixed leaves & spinach topped with crumbled Stilton cheese & pan fried mushrooms
- CHILLI & PLUM DUCK SALAD £11.95  
A larger portion of one of our popular starters. Warm duck breast served on a radish & sesame salad with chilli & plum sauce
- MACKEREL PÂTÉ ON TOAST £9.95  
Peppered mackerel pâté & thick cut toast with rocket, beetroot & red onion salad
- SUPER SHIP SALAD v £8.95  
A super salad with mixed leaf, spinach, quinoa, beetroot, feta cheese, pumpkin seeds & toasted walnuts
- ADD: CHICKEN BREAST £3.50
- COLD POACHED SALMON FILLET £4.00
- GRILLED HALLOUMI CHEESE £3.50

## MAIN MEALS

- CHICKEN & SWEETCORN PIE £12.95  
An individual short crust pastry pie filled with Goosnargh corn fed chicken, sweetcorn cream, English & wholegrain mustard, tarragon, lemon, sesame & Paxo. Served with hand cut chips or mashed potato, vegetables & gravy
- WHOLETAIL SCAMPI £8.95  
Premium whole tail scampi, hand cut chips, garden peas & tartar sauce
- TUNISIAN STYLE CHICKPEA & VEGETABLE TAGINE v £9.95  
Served with apricot couscous and folded flat bread
- TRADITIONAL SAUSAGE & MASH £9.95  
Local sausages served with mustard mash, red wine gravy & garden peas
- FAJITAS SPICY CHICKEN £11.95 STEAK £14.95 HALLOUMI CHEESE £10.95  
With peppers & onions & served with warm tortillas, crisp salad, grated cheese, salsa, sour cream & guacamole
- TRADITIONAL FISH & CHIPS £11.95  
Fresh cod hand battered in Wainwright's golden ale batter with hand cut chips & mushy peas
- SMOTHERED CHARGRILLED CHICKEN £9.95  
Chicken breast topped with bacon & melted cheddar cheese, smothered in smoky BBQ sauce. Served with hand cut chips and garden peas
- 10OZ GAMMON STEAK £10.95  
Topped with fresh pineapple & fried egg, served with hand cut chips & garden peas
- CHESHIRE CHEESE & BEETROOT PIE v £12.95  
White Cheshire cheese, marinated beetroot & apricots, smoked red pepper & oregano in a short crust pastry pie. Served with hand cut chips & vegetables
- SEA BASS £12.95  
Fillet of sea bass with sizzled ginger, chilli & spring onion. Served with new potatoes & vegetables
- BEEF RENDANG £11.95  
A traditional Malaysian slow cooked beef curry served with rice, cucumber salad & folded flatbread
- HERB CRUSTED LAMB £15.95  
Rump of lamb with a thyme, mint & rosemary crust, served with dauphinoise potato & roasted vegetables

v denotes suitable for vegetarians. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. The Ship avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

## STEAKS

*Cooked to your liking and served with hand cut chips & garnish of tomato & mushroom or dauphinoise potato & roasted vegetables*

- 10OZ RUMP STEAK £17.95
- 8OZ SIRLOIN STEAK £17.95
- 8OZ FILLET STEAK £22.95
- ADD A SAUCE FOR ONLY £2.00
- PEPPERCORN • GARLIC BUTTER • BLUE CHEESE
- HOMEMADE ONION RINGS £2.75

## BURGERS

*All served in a toasted floured bun with creamy coleslaw & fries*

- FULLY LOADED CAJUN CHICKEN BURGER £11.95  
Cajun spiced chicken breast topped with bacon, mayonnaise, spinach & melted cheese
- BBQ, CHEESE & BACON BURGER £11.95  
6oz steak burger with lettuce, tomato, onion, smoky BBQ sauce, bacon & mature Cheddar
- GOAT'S CHEESE VEGGIE STACK v £10.95  
Layers of roasted vegetables with goat's cheese & red onion chutney
- BATTERED COD BURGER £9.95  
Beer battered cod, lettuce & tartar sauce

## PIZZA

- MARGHERITA v £8.50  
Tomato, mozzarella & basil
- PRAWN £12.50  
Tomato, mozzarella, king prawns, chilli, basil & garlic oil
- RUSTICA v £9.50  
Tomato, mozzarella, sun dried tomatoes, rocket leaves & Italian cheese shavings
- GOAT'S CHEESE v £9.50  
Tomato, mozzarella, goat's cheese, caramelised red onion, sundried tomatoes & drizzle of garlic oil
- PICANTE £10.50  
Tomato, mozzarella, salami, chorizo & chilli

## YOUNGER CUSTOMERS

*All children's meals are served with a choice of chips or mashed potato & garden peas or baked beans unless otherwise stated*

- CHICKEN GOUJONS £4.95
- FISH FINGERS £4.95
- SAUSAGES £4.95
- CHEESE TOMATO PASTA & GARLIC BREAD v £4.95
- BATTERED COD £6.25
- 5OZ GAMMON STEAK £6.25
- BBQ CHICKEN £6.25

## SIDE ORDERS

- GARLIC CIABATTA v £2.95
- GARLIC CIABATTA WITH CHEESE v £3.45
- BOWL OF FRESHLY PREPARED SALAD v £2.45
- BEER BATTERED ONION RINGS v £2.50
- HAND CUT CHIPS v £2.50
- BOWL OF COLESLAW v £1.50

## WHITE WINES

	175ML	250ML	BOTTLE
<b>RIO LENTO SAUVIGNON, CHILE</b> Pure Sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus fruit, really easy drinking wine. (2) <i>Great with fresh salads, grilled chicken or fish.</i>	£4.10	£5.45	£15.45
<b>SOLANDER CHARDONNAY, AUSTRALIA</b> Soft, full luscious fruit flavours, beautifully balanced with a touch of butter and sweet vanilla oak. (2) <i>Fantastic with battered, breaded or grilled fish and creamy cheese sauces.</i>	£4.10	£5.45	£15.45
<b>COLLI VICENTINI PINOT GRIGIO GARGANEGA, ITALY</b> The drink of the moment - fruity and refreshing with melons and apples, a firm favourite with a touch more class. (1/2) <i>Try with garlicky nibbles or our antipasti board.</i>	£4.35	£5.80	£16.45
<b>MIRROR LAKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> Tantalising aromas of gooseberry, melon and passion fruit, a beautiful fruity wine, with a zingy finish - spectacular! (2) <i>Fabulous with sharp cheeses and seafood.</i>	£4.65	£6.45	£18.45
<b>NIEL JOUBERT BYTER CHENIN, SOUTH AFRICA</b> Named after the Joubert's family dog! Nobody does Chenin like the South African's! Bags of tropical fruit and a zesty lemon finish. (3) <i>A perfect match with all savoury and spicy dishes.</i>			£17.95
<b>ALBARINO, TORRES PAZO DAS BRUXAS, SPAIN</b> Elegant aromatic wine, full of green apple and lemon peel flavours - if you like it sharp and chic, this is for you! (1/2) <i>Classic pairing is seafood, but also try chilli and spicy dishes.</i>			£21.45
<b>CHABLIS WILLIAM FEVRE, BURGUNDY, FRANCE</b> Burgundy at its very best! The Chardonnay grape at the other end of the spectrum - crisp, clean, flinty and fabulous. (1) <i>Excellent with shellfish or soft cheeses.</i>			£26.95

## ROSÉ WINES

	175ML	250ML	BOTTLE
<b>BURLESQUE WHITE ZINFANDEL, CALIFORNIA</b> Strawberry ice-cream and red berry jam flavours, give a Rosé that's sweet but with lots of body. (3/4) <i>A must with creamy sinful desserts!</i>	£4.35	£5.80	£16.45
<b>LA DELFINA PINOT GRIGIO ROSÉ, ITALY</b> Pretty in Pink - the lovely blush colour coming from the pink hue of the skins. Summer fruit flavours and a touch of sweetness on the finish. (1/2) <i>Great with pizza!</i>	£4.35	£5.80	£16.45

## RED WINES

	175ML	250ML	BOTTLE
<b>RIO LENTO CABERNET SAUVIGNON, CHILE</b> Full of ripe, rich blackcurrant and blackberry flavours, soft and approachable. (C) <i>Pair with beef, lamb or grilled meat dishes.</i>	£4.10	£5.45	£15.45
<b>SOLANDER SHIRAZ, AUSTRALIA</b> Delicious aromas of ripe blackberries and warm spice. Sumptuous blackcurrant flavours and soft tannins. (C) <i>Having steak, sausages or burger? Then get yourself a bottle of this!</i>	£4.10	£5.45	£15.45
<b>RUNNING DUCK MERLOT, SOUTH AFRICA</b> A fantastic Organic, Fair for Life, vegan and vegetarian wine, named after the ducks that patrol the vineyard! Plums, damsons and cedar with soft, velvety tannins. (B) <i>Ideal with pork, gammon, mushrooms and roasted vegetables.</i>	£4.35	£5.80	£16.45
<b>PASQUIERS GRENACHE NOIR, PAYS D'OC, FRANCE</b> Aromas of rich black fruit, vanilla, liquorice and sweet cinnamon spice. Intense berry fruit flavours - think black fruit gums! (C) <i>Great all-rounder - share a bottle with friends!</i>			£17.45
<b>MONTE REAL RESERVA RIOJA, SPAIN</b> 100% Tempranillo from the vineyards of Cenicero. Aged for 24-30 months in American oak. Mature, velvet red berry fruit flavours, touches of vanilla oak and exotic spice - powerful and polished. (C/D) <i>Wonderful with lamb, stews or casseroles.</i>			£19.45
<b>ALTA VISTA PREMIUM MALBEC, MENDOZA, ARGENTINA</b> The on-trend Malbec grape grows superbly in Argentina and gives a wine full of complex red fruits, soft spice and smooth tannins. (D) <i>A real red meat wine, but also try with our butchers block and spicy marinades.</i>			£21.45
<b>VALPOLICELLA CLASSICO SUPERIORE RIPASSO NICOLA FABIANO, VENETO, ITALY</b> For nearly 100 years the Fabiano family has been producing wine and this is their Italian Stallion! Rich, dense fruits, spices and vanilla hints - dark, decadent and delicious. (C/D) <i>Fabulous with stews, casseroles or mature cheeses.</i>			£26.95

## SPARKLING & CHAMPAGNE

	BOTTLE
<b>LUNETTA SPUMANTE PROSECCO NV, ITALY</b> Being a Spumante this is a full bodied Sparkler with aromas and flavours of peach, pear and apple. Sexy bottle - great things come in little packages! (2)	200ml Single Serve Bottle £6.45
<b>LUNETTA SPUMANTE ROSÉ, ITALY</b> A fresh, dry sparkling Rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore. (1/2)	200ml Single Serve Bottle £6.45
<b>ROMEO PROSECCO DOC, ITALY</b> Sparkle the Italian way! Classic Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit. (2)	£17.45
<b>JULIET SPARKLING ROSÉ, ITALY</b> Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour. Refreshing and crisp - there's no such thing as a pink Prosecco, but this is as close as it gets! (2/3)	£17.45
<b>LAURENT-PERRIER BRUT NV, FRANCE</b> The signature Champers from this excellent Wine House, delicate white fruits, toasty aromas, savoury notes and a lemony finish, a wonderful, pale golden gorgeousness in a glass! (1) <i>International Wine Challenge - Bronze</i>	£44.95

Wine Development Codes: White and Rosé wines are designated numbers (1-4), (1) being the driest and (4) being the sweetest. Red wines are designated letters (A-D), (A) being the lightest and (D) being the fullest, heaviest wines. Please ask staff for any allergen details. All wines by the glass are available in a 125ml measure - please ask a member of staff.

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for the facts

**James Pickup & Co.**  
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