

Starters

Chef's homemade soup of the day (please look at tonight's special board) served with salted butter and a freshly baked roll: £4.75

Rustic tomato, buffalo mozzarella and basil bruschetta on grilled homemade sundried tomato bread with garlic balsamic syrup: £5.25

Honey glazed pork belly pave over crushed minted peas, deep fried apple rings and cider jus: £5.25

Aberdaron crab and vegetable pakoras served with a duo of cucumber and mint yogurt and tomato, chilli and ginger sauce: £6.95

Pulled duck and cranberry terrine with a shredded spring onion and cucumber salad and plum puree: £6.75

Irish rope grown mussels and Anglesey smoked bacon linguine in a shallot, garlic and white wine cream sauce: £6.50

Smooth pork liver and cognac pâté with toasted homemade sage and onion bread and tomato and date chutney: £5.50

Fresh fig and Shropshire blue cheese tossed salad, finished with peppery rocket and red and port reduction: £5.50

Local family caught dressed Aberdaron crab, served with a lemon and tarragon dressed salad and crusty bread: £7.75

Main Courses

A choice of local Welsh (21 day Anglesey matured) 10oz Welsh Sirloin *or* 8oz fillet steak grilled to order and served with grilled field mushrooms, cherry tomatoes on the vine, and homemade peppercorn sauce: £19.95

Natural oak smoked Scottish haddock pave topped with red pepper Welsh rarebit, over lemon oil pan fried samphire, surrounded with chive cream sauce: £13.75

Crispy Parma ham rolled chicken breast with a sun-blushed tomato and pickled sage stuffing, with sautéed green bean and sweet button mushroom marsala jus: £13.25

Scottish sesame crusted salmon, grilled, with saffron risotto, confit fennel and finished with horseradish crème fraiche: £13.95

Pan roasted plump Gressingham duck breast with Mediterranean vegetable and orange scented couscous, with a fresh wild mushroom sauce: £14.50

Oven roasted lamb rump over champ mash, with a homemade rosemary jus and char-grilled quarter pear: £14.50

Family caught and prepared Dressed Aberdaron Crab salad, served with new potatoes, zesty homemade coleslaw, garden salad and a freshly baked roll: £13.50

Lobster salad available when in season – please ask for details. We can often source lobster with 24hrs notice.

Most of our main meals are served with a choice of either homemade chips or new potatoes, and buttered vegetables or a dressed side salad.

Traditional Meals

Homemade chicken tandoori masala; whole breast of chicken marinated in a yogurt, garam masala, garlic, ginger, cumin and cayenne pepper, then roasted at a high heat for traditional flavour. Served in a tandoori masala sauce with boiled rice or homemade chips, or even push the boat out and have half and half! Served with a pappadam:

£10.95

The Ship's Welsh beef steak, mushroom and ale pie. Chunky slow cooked beef and mushrooms in a rich red wine and ale gravy, topped with a crisp, flaky puff pastry:

£9.95

A large flaky boneless cod fillet deep fried in a crispy traditional ale batter with a side of mushy peas and homemade tartar sauce: £11.95

Welsh beef lasagne made on the premises with pasta, tomatoes, onions, oregano, thyme and fine quality mince topped with a creamy Mornay sauce and gratinated with Italian cheese: £9.65

Whole tail scampi in a crunchy breadcrumb coating with a side of homemade tartar sauce: £10.95

12oz gold medal winning sweet cured gammon with a fried egg and char grilled pineapple: £11.95

Full rack of pork ribs in authentic BBQ sauce: £10.95

Most of our main meals are served with a choice of either homemade chips or new potatoes, and buttered vegetables or a dressed side salad.

Vegetarian Meals

Smokey wild mushroom pappardelle pasta stroganoff, with banana shallots, white wine, crème fraiche and paprika

£10.25

Mixed roasted chunky Mediterranean vegetables topped with creamy grilled goats' cheese and sprinkled with basil sippets:

£9.95

Beetroot and sweet roast red onion risotto finished with crumbled feta cheese, over the top with herby oil:

£9.50

Spicy Bean Burger inside a sour dough bun with garden salad and homemade chips

£8.95

Most of our main meals are served with a choice of either homemade chips or new potatoes, and buttered vegetables or a dressed side salad.

Side Orders

Garlic Bread (Toasted ciabatta with or without Mozzarella cheese)

2.95

Our Blend of Homemade peppercorn sauce £2.00

Jacket Potato £2.60

Homemade beer battered Onion Rings £2.50

Buttered Garden Vegetables £2.60

Parsley and Buttered New Potatoes £ 2.60

The Ships Garden Salad £2.60

A portion of Coleslaw £2.60

Kids' corner

Mini battered Cod and chips: £5.95

Whole meat battered and deep fried chicken nuggets: £5.95

Anglesey Pork and leek sausage: £5.95

Whole tail scampi: £5.95

Homemade welsh beef traditional lasagne topped with cheese: £5.95

Char-grilled Anglesey beef burger in a toasted sesame bun,
with or without cheese: £5.95

(V) 5" tomato and local cheese pizza: £5.95

(V) Kids spicy bean burger in a toasted seed bun: £5.95

Children's meals are served with homemade chips and beans or peas.
A substitute can be offered, please ask when placing your order.

(V) – suitable for vegetarians