

THE SHIP INN

On the shore of Lake Windermere

menu

Appetisers

Garlic Bread - Freshly baked garlic bread
with cheese
with cheese & tomato

Garlic Mushrooms
Juicy button mushrooms served in a creamy white wine sauce.

Buffalo Chicken Wings
Tangy buffalo chicken wings served with a smoky BBQ dip.

Hand Cut Potato Wedges
Served with a sour cream & chive dip.

Country Paté with Cranberry Sauce
A fine blend of chicken & pork seasoned with fine herbs.
Served with toast

Warm Peppered Mackerel
Served on dressed leaves with lemon oil.

Atlantic Prawn Cocktail
Classic starter, packed with juicy prawns and fresh lettuce.

Chefs Home Made Soup of the day
with crusty French bread & butter.

Main Meals

Roast Beef Home roasted topside of beef served with yorkshire pudding.

Roast Turkey Home roasted with chipolata sausage & herb stuffing.

Beef & Ale Pie Succulent beef in a rich ale gravy topped with a pastry lid.

Chicken Tikka Masala Traditional Indian curry dish with long grain rice and a poppadom. *

½ Roast Chicken Served with seasonal vegetables.


Slice of Farmhouse Gammon Tender gammon with a choice of fried egg or pineapple slice served sizzling from the griddle.

Cumberland Sausage Served with creamy mashed potatoes and mushrooms *

Lamb Henry (16 oz) Tender lamb cooked long and slowly, served in a minted red wine gravy.

Chilli Con Carne An original mexican dish of beef & kidney beans seasoned with chillies & served with rice. Not for the faint hearted! *

Aberdeen Angus Burger (8 oz) Served in a floured bap.
(with cheese extra 50p)

Vegetable Curry  A colourful mix of vegetables with coriander & spices. *
all served with a choice of chips & peas
or baby roast potatoes / creamy mash or new potatoes with vegetables
Except where marked *

Salads

Traditional Ploughman's

Cheddar cheese
Country pate
Home roast ham
Home roast turkey
Home roast beef

Tuna & Sweetcorn Mayonnaise

Steak Selection

Prime 8oz / 227g Sirloin Steak

Rump Steak 8oz /227g

cooked to your liking and served either plain or with garlic butter, battered onion rings. choice of potatoes & vegetables or salad.

with diane, peppercorn sauce, or melted stilton
(Approximate weight before cooking)

 Denotes suitable for vegetarians

Catch of the Day

Freshly Battered Fish & Chips
Battered haddock with a wedge of Lemon & served with mushy peas.

Breaded Plaice Fillet
With mushy peas & a wedge of lemon.

Wholetail Breaded Scampi
Served on a bed of crisp lettuce.

Poached Salmon
Served in a hollandaise sauce.

all served with a choice of potatoes

Pasta

Lasagne Al Forno
Layers of rich bolognese, with a béchamel sauce & pasta.

Spaghetti alla Carbonara
Spaghetti pasta cooked in an egg & crème fraiche sauce with pancetta & parmesan cheese.

Meat Balls
Spaghetti pasta with tender lamb meat balls in a tomato & basil sauce.

Vegetable Lasagne 
Layers of vegetables cooked in a tomato sauce and pasta.

Pizza

Handcrafted, Stone Baked

Margherita 

Pepperoni & Onion

Ham & Pineapple

Tuna & Sweetcorn

Quattro A wedge of each of the above

½ Margherita & Chips 
with a salad garnish

Seasonal Vegetable Pizza 

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Childrens Menu (For the Under 12's)

Haddock *A fillet of battered Fish*

Sausages

Chicken Nuggets

Roast Beef

Roast Turkey

Cheese & Tomato Pizza Wedge 🍷

all served with chips or new potatoes,
peas or salad.

Specials

See our
chalkboards for
Chef's daily
specials

Side Dishes

Chipped Potatoes

New Potatoes

Side Salad

Bread Roll & Butter

Mushrooms

Onion Rings

Garlic Bread

Garlic Bread with Cheese

**Garlic Bread with Cheese
& Tomato**

Sweets

Chocolate Fudge Cake *with cream or Ice cream*

Sticky Toffee Pudding *with cream or Ice cream*

Banana Split

Apple Pie *with cream or Ice cream*

Meringue Glacé *Meringue, Ice cream, fresh cream
with strawberry sauce*

Chocolate Nut Sundae

*Cream and Ice cream with warm chocolate sauce
& sprinkled with chopped nuts.*

Ice Cream

*Vanilla, strawberry, chocolate or mixed (3 scoops)
Childs Portion (2 scoops)*

Sweet of the Day - See chalkboards

Cheese & Biscuits

Special Coffees

Parisienne - Brandy

Calypso - Tia Maria

Riviera - Cointreau

Shamrock - Baileys

Highland - Drambuie

Jamaican - Dark Rum

Irish - Irish Whiskey

Mississippi -

served with a fresh cream topping

Special Hot Chocolate

Brandy Snug

Mint Tingle

Hot chocolate with a tot
of brandy added and
topped with fresh cream

Hot chocolate with a shot
of creme de menthe & topped
with fresh cream

Wine List

A separate list is
available, offering a
wide selection of
quality & good value
wines from around
the world.

(All wines available by the glass)

Beverages



Freshly ground Coffee

*Pot of Tea (per
person)*

Espresso Coffee

Latte

gm food

We are informed by our suppliers
That none of their ingredients
Contain GM produce.

Danger! - child safety

Our staff carry HOT plates of food
Please ensure that your child is supervised at all times
Thank You

nut allergy

Some items contain nuts.
Please ask at the bar for details.