



# THE SHIP INN

WYLAM

## **The Shed**

**The Shed is The Ship Inn's brand new, private dining and function room.**

**The menus are designed to be served family style and shared across the table.**

**We can also offer a completely bespoke menu, tailor made to your requirements. We may also cater for larger parties, buffet style, including a BBQ or hog roast.**

**If you have any further questions please do not hesitate to get in touch**

**Best Wishes**

**Paul & Kelly**

## Starters

### Please Choose One Option For The Table

Northern Rye Sour Dough & Acorn Farm Butter £2

Haggis Scotch Egg, 'Broon' Sauce £5.5

Beetroot Cured Salmon, Beetroot Salad, Horseradish Yoghurt, Watercress £7

Roast Plum Tomato & Fennel Soup £6.5

Classic Prawn Cocktail £6.5

Chicken Liver Pate, red Onion Chutney, Treacle & Walnut Bread £6.5

Whole Baked Weardale Brie, Fennel Salami, Olives & Sourdough Toast £7 pp

Northumbrian Charcuterie Sharing Board £7.5 pp  
Local Charcuterie, Cheeses, Chutney, Bread, Pickles

North Sea Seafood Platters £8.5 pp  
Smoked Salmon, Mussels, Cockles, Lindisfarne Oysters, Crab, Mackerel, Kippers, Prawns,  
Cod's Roe Dip, Marie Rose, Roasted Garlic & Lemon Mayo

## Mains

Please Choose One Option For The Table

12-hour Roast Northumbrian Lamb Shoulder, Rosemary & Garlic, Dauphinoise potatoes,  
Braised Red Cabbage, Greens £18.5

Roast Rack of Rare Breed Pork, JD Hall's Black Pudding, Spiced Apple Puree,  
Savoy Cabbage & Bacon, Cider & Sage £20

Roast Rib of 30 Day Dry Aged Beef, Triple Cooked Chips, Slow Roast Tomatoes, Wild Mushrooms,  
Béarnaise Sauce £30

Whole Roasted Thistleyhaugh Farm Duck, Five Spice & Honey,  
Confit Duck Croquettes, Heritage Carrots £20

Whole Baked North Sea Turbot, Green Sauce Butter, Linda Potatoes, Peas,  
Broad Beans & Foraged Sea Vegetables £25

Butter Chicken Curry, Coconut Rice, Flatbreads, Poppadums,  
Chutney & Pickles £15

Harissa Spiced Monkfish Tail, Aubergine Puree, Heritage Tomatoes,  
Ginger & Lime Dressing £22

Chicken Ham & Leek Pie, Wholegrain Mustard Mash,  
Tarragon Braised Carrots, Purple Sprouting Broccoli £14

Northumbrian Beef Wellington, Truffle Mash, Madeira Jus £35

**Puddings All £6.5 pp**

**Please Choose One Option For The Table**

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Pavlova, Seasonal Fruit, Vanilla Cream

Baked Wylam Duck Egg Custard Tart, Poached Rhubarb

Profiterole Tower, Warm Chocolate Sauce

Seasonal Fruit Crumble, Clotted Cream, Ice Cream & Proper Custard

Lemon Meringue Pie, Raspberry Sorbet

The Ship's Trifle

Northumbrian Cheese Board, Singin Hinnies, Fruit Cake, Grapes,  
Pickled Celery, Chutney, Crackers £9.5

Liqueur Coffee & Chocolate Truffles £7.5

## **Hog Roast**

For Up to 100 people

Hog Roast Carved Up By One Of Our Chefs,  
Sage & Onion Stuffing, Caramelised Apples, Spicy Potato Wedges & Coleslaw

£650

## **BBQ Menu**

Northumbrian Burgers  
Award Winning Rare Breed Sausages  
Tandoori Chicken  
Salmon Parcels, Fennel, Chilli & Lime  
Lamb Kebabs  
Spicy Potato Wedges  
Mixed Salad  
Coleslaw

Chocolate Fudge Brownie, Salted Caramel  
Strawberry Pavlova

£16.50 per head

## White Wine

## BOTTLE

<b>Pez de Rio Macabeo/Sauvignon Blanc, Spain 2017</b> <i>light and zesty, crisp apple, elderflower</i>	£18
<b>Le Coste Trebbiano Di Romagna Poderi dal Nespole 2016, Italy</b> <i>Refreshing and light bodied with citrus flavours</i>	£21
<b>Santa Rita Gran Hacienda Chardonnay 2016, Chile</b> <i>fresh, citrus character with tropical fruit notes and a lush mouth-feel</i>	£22
<b>Mamaku Sauvignon Blanc, /Marlbrough, New Zealand 2016</b> <i>Intense and complex, passion fruit and lime zest</i>	£28
<b>Riff Pinot Grigio delle Venezie Terra Alpina, Italy 2016</b> <i>Top of the range pinot, soft apple and pears, steely finish</i>	£26
<b>Journeys End Haystack Chardonnay, South Africa 2016</b> <i>Ripe mango and pineapple with delicious vanilla spice</i>	£30

## Rose and Sparkling

<b>Statua Pinot Grigio Blush, Italy 2017</b> <i>Easy drinking, moreish Pinot Rose</i>	£18
<b>Vaporetto Prosecco NV, Italy</b>	£26
<b>Graham Beck Blanc de Blanc, South Africa 2013</b> <i>Traditional method style Sparkling wine</i>	£33
<b>Bruno Paillard Brut Premiere Cuvee NV Champagne, France 2016</b>	£50

## Red Wine

<b>Terre Forti Sangiovese, Italy 2017</b> <i>Soft easy drinking, redcurrant and cherry</i>	£18
<b>Santa Rita Gran Hacienda Carmenere, Chile 2016</b> <i>Velvety palate, dried fruit and chocolate</i>	£21
<b>Tilia Malbec, Mendoza Argentina 2017</b> <i>deep and rich, plum and damson with notes of leather and tobacco</i>	£26
<b>Les Cotilles Pinot Noir, France 2016</b> <i>Rustic and savoury, strawberry and red cherry.</i>	£24
<b>Mount Langi Billi Billi Shiraz, Australia 2013</b> <i>Wonderfully aromatic, peppery spice with a rich brambly palate</i>	£28
<b>Journeys End The Pastors Blend Cabernet Merlot, Stellenbosch South Africa 2016</b> <i>Blackcurrant and cassis, soft and fleshy on the palate, long finish</i>	£30
<b>Vivanco Rioja Crianza, Spain 2014</b> <i>Medium Bodied, Aromas of violets, bright red fruits, vanilla and spice</i>	£32