



Small Plates

Northern Rye Sour Dough, Acorn Farm Butter £4

Smoked Cod's Roe Dip, Seaweed,
Grilled Flatbread £5

Haggis Scotch Egg, 'Broon' Sauce £5

Blood Orange, Pickled Fennel & Radicchio Salad £6

Beef Scrumpet, Mushroom Ketchup,
Blue Cheese £7

L. Robson's Craster Smoked Salmon,
Cucumber Chutney, Horseradish Yoghurt,
Treacle & Walnut Bread £8

Twice Baked Northumbrian Cheese Soufflé,
Pickled Walnut £7.5

Sides £4

Triple Cooked Chips

Purple Sprouting Broccoli, Green sauce

Northumbrian Linda Potatoes, Ship's Butter

Hispi Cabbage

Bigger Plates

The Ship Inn's 'Spag Bol',
Lamb Ragù, Parpadelle, Green Sauce, Parmesan £15

Baked Fillet of Hake, Roast Celeriac,
Potted Shrimp Butter £16

Char-grilled Rib-eye Steak, Triple Cooked Chips,
Peppercorn Sauce & Watercress £26

PJ's Korean Fried Chicken, Pickled Cucumber &
Radish Salad £13.50

Northumbrian Burger, Smoked Bacon, Caramelised
Onion, Mordon Blue, Truffle Mayo £10.5

Jerusalem Artichoke Risotto, English Winter Truffle,
Tarragon £14

Grilled Rare Breed Pork Chop, Lishman's Black
Pudding, Crispy Pig's Head, Hispi Cabbage,
Black Butter £14

PUDDINGS

Sticky Toffee Pudding, Clotted Cream £6.5

Dark Chocolate Mousse, Griottine Cherries,
Honeycomb £7

Baked Custard, Yorkshire Rhubarb,
Ginger Cake £6.5

Mordon Blue, Walnut & Raisin Bread,
Spiced Syrup £8

Baked Vanilla & Mascarpone Rice Pudding,
Sloe Gin Blackberries £7

Liqueur Coffee & Salted Caramel Truffles £8

If you have any allergies, intolerances or special requests, please speak to a member of staff to assist. Please note: for customers with serious allergies, due to our small kitchen we cannot guarantee that there are no traces of allergens present in any of our dishes.