



We're proud to be championing British farmers and producing fresh food sustainably.

Seasonal Canape Boards

Prices are per 20 canapes

- Goats Cheese Croquette | Maple Chive Dressing (801 kcal per 20)(v) | 35.0
- Fennel & orange Smoked Salmon, chive cream Blini, salmon roe (560 kcal per 20) | 40.0
- Haddock, dill & lemon fishcake | Tartare (2680 kcal per 20) | 40.0
- Lemon chicken skewers with Harissa yoghurt | 40.0
- Tempura cauliflower | Roasted Red Pepper Hummus | Flatbread (vg) | 30.0
- Seasonal Sausage Roll w/ Brown Sauce (2200 kcal per 20) | 35.0
- or
- Mushroom & Butternut Squash roll in vegan puff pastry (500 kcal per 20 (vg) | 30.0

Sharing Boards

Individually priced

- Old Ship anti-pasti- Fennel salami, Prosciutto, Long Clawson blue, caperberry, cornichons & sourdough (939 Kcal) 25.0
- Baked Somerset camembert, apple & rhubarb chutney, warm sourdough (905 Kcal) 22.0
- Large seasonal salad bowl | oil, lemon, herb dressing (159 kcal) | £15
- Large quinoa salad bowl | oil, lemon & herb dressing (174 kcal) | £15
- Seasonal scotch egg board | HP sauce (648 kcal each) | 5 servings 30.0
- Roasted new potato bowls | Garlic & thyme roasted new potatoes (520 kcal) | £15

Slider Boards

Sliders | 4 servings per board | Minimum order of 5 boards

- Ship sliders | A mixed board of 1 Beef & gherkin, 1 Pulled pork & homemade apple sauce, 1 Chicken and slaw, 1 Cod & tartar (831 kcal per mixed board) All served w/ Mayonnaise, ketchup 30.0
- Ship plant Sliders | Mini plant based burgers, vegan cheese, vegan mayonnaise & ketchup 30.0
- add a sharing bowl of Curly fries | 15.0

Pudding Boards

Prices are per 20 canapes

- Brownie bites | Delicious brownie bites drizzled in berry coulis | 25.0
- Sticky toffee pudding morsels | Unctuous morsels of sticky toffee pudding | 25.0
- Fresh fruit platter | A refreshing platter of fresh fruits, the perfect finish to your occasion| 20.0

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance..
An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.





3 Course Private Dining Menu

Spring/Summer 2026

Starter

Pork shoulder, hocked ham & pear terrine, piccalilli

Day boat Fishcake, tomato & tarragon sauce

Burratta, radicchio, pomegranite, walnut, chilli & maple dressing

Main

'Catch of the Day' fish, Jersey Royal Potatoes, Samphire, , Champagne Sauce

Bavette steak, Wiltshire Watercress, Fries, Bearnaise Sauce

Nettle & Gorwydd Caerphily Quiche, Spring Greens & Peas (v)

or

Vegan Feta & Heritage Butternut Squash Wellington, British rapeseed roast Potatoes, Herb Roasted Carrots, Turnip puree & lashings of vegan onion gravy (vg)

Chicken Supreme, Crushed Jersey Royal's, Citrus Braised Fennel,
Tarragon Gravy

Dessert

Apple & Rhubarb Crumble, Bay Leaf Custard

White Chocolate Panna Cotta, Seasonal Fruit Compote

Chocolate brownie, raspberry coulis, vanilla ice cream

£48 Per Person

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables of 4 or more are subject to a discretionary service charge of 12.5%