

The Old Ship Hotel

All Day Menu (11am-9pm)

SANDWICHES & WRAPS (11AM-5PM ONLY)

We have a choice of white or granary bread, supplied from Padstow's award winning Chough Bakery.

CHEESE & PICKLE	£7.25
HONEY ROAST HAM & PICCALILLI	£7.25
DRESSED CORNISH CRAB	£9.75
KING PRAWN MARIE ROSE	£8.75

OLD SHIP WRAPS

All served with chips.

GRILLED MOZZARELLA With oak smoked tomato and rocket.	£12.00
CHICKEN TWISTER With sweet chilli mayo.	£12.00
FISH GOUJONS With tartare sauce.	£12.00

CHARCUTERIE BOARD FOR 2

A variety of meats & cheeses, baked Camembert, pickles, chutney salad, & toasted ciabatta. £27.00

SALADS

CHICKEN CAESAR SALAD Chicken breast, with crisp baby gem, anchovies & parmesan dressed in a caesar dressing.	£15.00
KING PRAWN SALAD With a mango dressing.	£17.50
MOZZARELLA & SMOKED CHERRY TOMATO Mini mozzarella balls & rocket anssun-blushed tomato salad dressed with balsamic, olive oil & pesto.	£15.00
DRESSED CRAB SALAD	£19.50

LIGHT BITES

Like variety? Why not try a selection of our wonderful tapas dishes.

OLIVES & BREAD	£5.50
HUMMUS & BASIL PESTO	£4.25
SAUTEED GARLIC MUSHROOM PEPPER POT	£5.25
GRILLED CHORIZO	£5.50
MIXED CURED MEATS	£5.75
SALT & PEPPER SQUID	£5.75
CRAB GRATIN	£7.75



CHILDREN'S MENU

PASTA BOLOGNESE	£6.25
PASTA & TOMATO SAUCE	£6.25
SAUSAGE, CHIPS & BEANS	£6.25
FISH, CHIPS & PEAS	£6.25
HAM OR CHEESE SALAD	£6.25
CALLESTICK ICE CREAM MINI TUB Strawberry / Mint Chocolate / Clotted Cream / Chocolate Fudge.	£3.50

SIDES

CHIPS	£4.00	CHIPS & CHEESE	£5.00
ONION RINGS	£3.50	NEW POTATOES	£4.00
SIDE SALAD	£3.50	PEPPERCORN SAUCE	£2.50
SEASONAL VEG	£4.00	MUSHY PEAS	£3.50
GARLIC BREAD	£3.50	BREAD BASKET	£3.25

OLD SHIP FAVOURITES

CUMBERLAND SAUSAGE RING Champ mash, garden peas, onion rings & red onion marmalade gravy.	£12.00
BEER BATTERED FISH & CHIPS Chip shop mushy peas & tartare sauce.	£13.00
CHEFS CHICKEN CURRY Basmati rice, mango chutney, onion bhaji & poppadom.	£14.00
HAM, EGG & CHIPS Honey mustard roasted ham with 2 fried free range eggs, chips & peas.	£12.00
PAN ROASTED CORN-FED CHICKEN SUPREME Gratin dauphinois, seasonal vegetables & cranberry jus.	£16.00
GRILLED PORK LOIN Whole grain mashed potatoes, seasonal vegetables & cider cream.	£16.00
10OZ RUMP STEAK Cooked to your liking with beer battered onion rings, grilled tomato, baked mushroom & chips.	£19.00

OLD SHIP BURGERS

All served with skin on fries & beer battered onion rings.

OLD SHIP BURGER & CHIPOTLE Floured bun, chipotle, lettuce chips.	£13.00
GRILLED CHICKEN BURGER Floured bun, tarragon mayo, lettuce, tomato & chips.	£12.00
SPICY VEGAN BEAN BURGER Floured bun, lettuce, cucumber & chips.	£12.00

(All burgers add cheese, bacon, anchovies or jalapeños for £1.50 each.)

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS.
INCLUDING FRESH FISH OF THE DAY

VARIETY OF DESSERTS AVAILABLE - SEE BLACKBOARD

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
PLEASE SPEAK TO A MEMBER OF STAFF

The Old Ship Hotel

{ WHITE WINE }

- 01. Sauvignon Blanc, Sepa Moya, Central Valley, Chile, (2) 12.5% vol**
Mouth-wateringly refreshing, like sheer Andean dewmelt. Bags of citrus and tropical fruit character and full of zest. Fresh yet satisfying, this is textbook Chilean Sauvignon.
125ml £3.60 - 175ml £4.90 - 250ml £6.20 - Bottle £18.00
- 02. Chardonnay, Esencia de Fontana, Uclés, Spain, (2) 13.5% vol**
Elegant aromas of ripe orchard fruits with subtle mineral notes. Medium-bodied with good concentration and a juicy mouthfeel, supported by fresh acidity. No over-oaked heavy 1980s style Chardonnay here!
125ml £3.60 - 175ml £4.90 - 250ml £6.20 - Bottle £18.00
- 03. Pinot Grigio, Cosmina, Vile Timis, Romania, (2) 12% vol**
A Pinot Grigio with more tropical fruit character than some of its Italian counterparts. Lovely, opulent aromas of grapefruit and peach in a medium-bodied style. Loads of fruit on the palate with refreshing citrus acidity.
125ml £4.10 - 175ml £5.30 - 250ml £6.80 - Bottle £19.00
- 04. Sauvignon Blanc, Bolitho's Block Nelson, New Zealand, (1) 12.5% vol**
This Sauvignon Blanc has rich tropical aromas of mango, melon and ripe citrus. The wine is equally lush on the palate with excellent fruit concentration, a mineral derived texture and a long juicy finish.
125ml £4.90 - 175ml £6.60 - 250ml £9.00 - Bottle £27.00
- 05. Picpoul de Pinet M, Languedoc, France, (1) 13% vol**
This is an outstanding wine that really delivers. Fresh with a bright aroma of white flowers and zesty citrus.
Bottle £27.50
- 06. Sancerre, Domaine Neveu, Loire, France, (1) 12.5% vol**
From the historical home of Sauvignon. This wine is wonderfully complex and we'd happily ponder over it's plethora of green fruit and citrus richness all day!
Bottle £34.00

{ RED WINE }

- 07. Merlot, Sepa Moya, Central Valley, Chile, (C) 13% vol**
Chile's signature red, with instantly recognisable plum, mocha and spice notes on the nose, abundant fruit on the palate, and a long finish. The oak influence is very subtle, the fruit forthright and pure.
125ml £3.60 - 175ml £5.90 - 250ml £6.20 - Bottle £18.00
- 08. Syrah, Esencia de Fontana,, Uclés, Spain, (C) 14.5% vol**
This Spanish Shiraz has an intense fruit character. Full-bodied and juicy with fine tannins and a refreshing finish.
125ml £3.60 - 175ml £5.90 - 250ml £6.20 - Bottle £18.00
- 09. Malbec, Tamari, Mendoza, Argentina, (C) 12.5% vol**
Soft red fruit notes with elegantly smooth tannins and a lingering finish. A great example of Argentina's hallmark red wine.
125ml £4.40 - 175ml £6.10 - 250ml £7.50 - Bottle £21.00
- 10. Pinot Noir Reserva, Aves del Sur, Maule Valley, Chile, (B) 14% vol**
Red ruby colour with violet tones. Elegant aromas of cherries, raspberries and strawberries mixed with sweet vanilla notes. Soft and rounded on the palate with smooth tannins.
Bottle £24.00
- 11. Rioja Reserva, Azabache, Spain, (D) 14% vol**
Intense ruby red with an aged terracotta rim. Ripe fruit aromas laced with vanilla, chocolate and leather. Full-bodied red fruits with silky tannins and oak-ageing that gives a long and lingering finish.
Bottle £28.00
- 12. Châteauneuf-du-Pape, Auguste Bessac, Rhône, France, (C) 13.5% vol**
Châteauneuf has achieved world-favouritism by being as equally spicy and well-flavoured for informal summer eating, as richly warming in winter. A charming, easy-drinking style.
Bottle £38.00

{ SPARKLING & CHAMPAGNE }

- 13. Prosecco Spumante, Ca' Bolani, Italy, (1) 11% vol**
Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity, aromatic, with apple notes. Well-balanced and easy-drinking with delicate hints of almond.
125ml £6.00 - Bottle £26.50
- 14. Knightor Brut, Knightor Winery, Cornwall, England, (1) 12% vol**
Well-balanced with good depth of fruit flavour, and subtle complexity from lees ageing in bottle. Perfect for any celebration.
Bottle £42.50
- 15. Il Fresco Rosato, Villa Sandi, Italy, (2) 11.5% vol**
Fruity and flowery bouquet with delicate notes of golden apple. This rosé is dry, fresh and zesty with a harmonious summer fruit finish.
20cl Bottle £7.50
- 18. Pinot Grigio Rosato, Inforno, Puglia, Italy, (2) 12% vol**
A light and delicate dry rosé with gentle hints of strawberry fruit and a sherbet touch. Soft, refreshing and uplifting.
125ml £3.60 - 175ml £4.90 - 250ml £6.20 - Bottle £18.00
- 19. White Zinfandel, Car Hop, California, USA, (3) 10.5% vol**
Hand-crafted from premium fruit, styled in a way to emphasise its pure flavours. Bright pink in colour, it bursts with juicy melon, raspberry and apple notes, held in check with a streak of lemon-lime acidity.
125ml £4.10 - 175ml £5.30 - 250ml £6.80 - Bottle £19.00

{ ROSÉ WINE }

- 16. Ayala Brut Majeur, Champagne, France, (1) 12% vol**
An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate.
Bottle £45.00
- 17. Camel Valley Pinot Noir Rosé Brut, Camel Valley, Cornwall, England, (1) 12.5% vol**
Lovely floral and delicate strawberry fruit nose that dives into a brioche, fresh bread yeastiness supported by crisp acidity and a finish of great finesse.
Bottle £48.00

WINE GUIDE

White and Rosé: 1 (driest) to 5 (sweetest) | Red: A (lightest) to E (deepest)

% volumes may vary according to availability. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.