

# The Old Ship Hotel

## All Day Menu (11am-9pm)

### SANDWICHES (11AM-5PM ONLY)

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

<b>CORNISH CRAB</b> With brown crab mayo.	<b>£12.00</b>
<b>KING PRAWN</b> Homemade Marie Rose, shredded lettuce.	<b>£9.00</b>
<b>HAM &amp; MUSTARD</b> Honey roasted ham and English mustard.	<b>£7.00</b>
<b>CHEESE &amp; TOMATO (V)</b> Mature cheddar with beef tomato.	<b>£7.00</b>

### PLATTERS

<b>MEAT PLATTER</b> Mix of cured meats with apple chutney, pickles and crusty bread.	<b>£14.00</b>
<b>CHEESE PLATTER (V)</b> Cheddar, Brie and Stilton with apple chutney, pickles and crusty bread.	<b>£14.00</b>
<b>BEST OF BOTH PLATTER</b> Meat and cheese board with apple chutney, pickles and crusty bread.	<b>£24.00</b>

### LIGHT BITES

<b>BAKED CAMEMBERT CHEESE (V)</b> Served with toasted garlic & rosemary bread, onion marmalade.	<b>£9.00</b>
<b>GRILLED GOATS CHEESE (V)</b> With toasted herb bread, onion marmalade and balsamic dressing.	<b>£6.00</b>
<b>HOT &amp; SPICY CHICKEN WINGS</b> With a sour cream and chive dip.	<b>£7.00</b>
<b>SOUP OF THE DAY (V)</b> With warm Chough Bakery bloomer.	<b>£5.50</b>
<b>PORK CRACKLING</b> With apple sauce.	<b>£5.00</b>
<b>SEAFOOD ARANCINI</b> With curried mayo.	<b>£7.00</b>
<b>FRIED SQUID</b> With our sweet chilli jam.	<b>£7.00</b>

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

### OLD SHIP SALADS

<b>VEGAN (VG)</b> Mixed leaf, new potatoes, green veg, roasted sesame seeds, pine nuts and apple.	<b>£12.00</b>
<b>GREEK (V)</b> Mixed salad with feta cheese and black olives.	<b>£11.00</b>
<b>QUINOA (V)</b> Served with blue cheese, apple and guacamole.	<b>£11.00</b>
<b>CHICKEN CAESAR</b> Baby gem, croutons, anchovies, Parmesan shavings, and Caesar dressing.	<b>£14.00</b>

### CHILDREN'S MENU

<b>PRIME BEEF BOLOGNESE</b>	<b>£6.25</b>
<b>PENNE &amp; TOMATO SAUCE (V)</b>	<b>£6.25</b>
<b>SAUSAGE, CHIPS &amp; BEANS</b>	<b>£6.25</b>
<b>FISH &amp; CHIPS WITH PEAS</b>	<b>£6.25</b>
<b>CHICKEN GOUJONS CHIPS &amp; BEANS</b>	<b>£6.25</b>

### SIDES

<b>BABY POTATOES (V)</b>	<b>£4.00</b>	<b>SIDE SALAD (V)</b>	<b>£3.50</b>
<b>SEASONAL VEG (V)</b>	<b>£3.50</b>	<b>CHIPS &amp; CHEESE (V)</b>	<b>£5.00</b>
<b>FRIES (V)</b>	<b>£4.00</b>	<b>BREAD BASKET (V)</b>	<b>£3.25</b>
<b>ONION RINGS (V)</b>	<b>£3.50</b>		

### OLD SHIP WRAPS (11AM-5PM ONLY)

All served with chips.

<b>GRILLED GOATS CHEESE</b> Mediterranean veg with onion marmalade.	<b>£12.00</b>
<b>PANKO CHICKEN</b> Chicken breast goujons with tomato mayo.	<b>£12.00</b>
<b>FISH GOUJONS</b> Beer battered fish with gem lettuce and tartare sauce.	<b>£11.00</b>
<b>BACON &amp; BRIE</b> With rocket, cranberry and elderflower sauce.	<b>£12.00</b>

VARIETY OF DESSERTS AVAILABLE - SEE BLACKBOARD

### OLD SHIP FAVOURITES

<b>WHOLE TAIL SCOTTISH SCAMPI</b> Crab mayo, chips and peas.	<b>£14.50</b>
<b>BEER BATTERED FISH &amp; CHIPS</b> Mushy peas & tartare.	<b>£14.00</b>
<b>HAM, EGG AND CHIPS</b> Honey mustard roasted ham with two fried free range eggs, chips & peas.	<b>£12.00</b>
<b>OLD SHIP CHICKEN MADRAS</b> Homemade curry served with basmati rice, mango chutney and poppadoms.	<b>£14.00</b>
<b>CUMBERLAND SAUSAGE RING</b> Champ mash, garden peas, onion rings with red onion gravy.	<b>£12.00</b>
<b>MUSHROOM RISSOTTO (V)</b> Wild mushrooms and peas.	<b>£12.00</b>
<b>RUMP STEAK</b> Served with beer battered onion rings, grilled tomato, grilled mushroom and chips.	<b>£17.00</b>
<b>ADD A STEAK SAUCE FOR £2.50 (PEPPERCORN OR BLUE CHEESE)</b>	

### OLD SHIP BURGERS

<b>OLD SHIP BEEF</b> Chough Bakery bun, lettuce and our tomato burger relish.	<b>£13.00</b>
<b>GRILLED CHICKEN BREAST</b> Chough Bakery bun with tarragon mayo, lettuce & tomato.	<b>£13.00</b>
<b>SPICY BEAN (VG)</b> Chough Bakery bun with lettuce & cucumber.	<b>£12.00</b>
<b>GRILLED HALLOUMI (V)</b> Chough Bakery bun with lettuce, tomato, and onion marmalade.	<b>£13.00</b>
<b>OLD SHIP SEAFOOD</b> Seasonal white fish and king prawn, Chough Bakery bun with lettuce and lemon mayo.	<b>£14.00</b>
<b>All bugera are served with fries and beer battered onion rings. Add cheese, bacon or jalapeños for £1.50.</b>	

(VG) VEGAN

(V) VEGETARIAN

If you have any allergies or dietary requirements  
please speak to a member of staff

# The Old Ship Hotel

## { RED WINE }

-  **Sepa Moya Sauvignon Blanc**, *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 £3.70 - 175ml £5.00 - 250ml £6.40 - Bottle £18.50**
- Esencia de Fontana Chardonnay**, *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 £3.70 - 175ml £5.00 - 250ml £6.40 - Bottle £18.50**
- Cosmina Pinot Grigio**, *Ville 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 £4.20 - 175ml £5.40 - 250ml £6.90 - Bottle £19.50**
- Bolitho's Block Sauvignon Blanc**  
*Marlborough, New Zealand*, (1) 12.5% vol  
This expressive 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 £5.00 - 175ml £6.70 - 250ml £9.20 - Bottle £27.50**
- Muscadet de Sèvre et Maine Sur Lie 'Bleu'**  
*Loire, France*, (1) 12% vol  
Traditional, classic Muscadet meets modern day with this quirky bottle design and colour. Full and nicely balanced on the palate with a lingering finish.  
**Bottle £28.00**
- 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 £36.50**

07.  **Sepa Moya Merlot**, *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 £3.70 - 175ml £5.00 - 250ml £6.40 - Bottle £18.50**

08. **Esencia de Fontana Syrah**, *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 £3.70 - 175ml £5.00 - 250ml £6.40 - Bottle £18.50**

09. **Tamari Malbec**, *Mendoza, Argentina*, (C) 12.5% vol  
Soft red fruit notes with elegance, smooth tannins and a lingering finish. A great example of Argentina's hallmark red wine.  
**125ml £4.50 - 175ml £6.20 - 250ml £7.70 - Bottle £22.50**

10.  **Aves del Sur Pinot Noir Reserva**, *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 £27.00**

11. **Azabache Reserva**, *Rioja, 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 £28.50**

12. **Châteauneuf-du-Pape, Auguste Bessac**, *Rhône, France*, (C) 13.5% vol  
Châteauneuf has achieved world-favouritism by being as equally spicy and well-favoured for informal summer eating, as richly warming in winter. A charming, easy-drinking style.  
**Bottle £39.50**

## { SPARKLING & CHAMPAGNE }

-  **Prosecco Spumante, Ca' Bolani**, *Italy*, (1) 11% vol  
We love that fizz in now seen as an everyday drink and not just kept for those special occasions. Exuberantly fruity, aromatic and apple and available by the glass! (1) 11% vol  
**125ml £6.20 - 175ml £8.50 - Bottle £27.00**
-  **Villa Sandi Il Fresco Rosé**, *Veneto, 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 £7.75**
- Knightor Brut**, *Cornwall, England*, (1) 12% vol  
Delicious Cornish fizz, pear and peach fruit combine with pretty notes of elderflower.  
**125ml £7.90 - Bottle £43.50**
-  **Intorno Pinot Grigio Rosato**, *Sicily, 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 £3.70 - 175ml £5.00 - 250ml £6.40 - Bottle £18.50**
-  **Car Hop White Zinfandel**, *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 £4.30 - 175ml £5.60 - 250ml £7.20 - Bottle £21.00**
-  **Laroché Rosé de la Chevalière**, *Languedoc, South of France*, (2) 12.5% vol  
Among the bigger, drier, richer styles of rosé wines that partner food so well. It has bags of forward raspberry fruit and a real noseful of fresh-picked berries.  
**Bottle £25.00**

16.  **Ayala Brut Majeur**, *Champagne, France*, (1) 12% vol  
Known as Bollinger's baby sister. An expressive and elegant Champagne with ripe fruit flavours. Perfect if you've got something to celebrate, or your just feeling a little self-indulgent!  
**Bottle £50.00**

17.  **Camel Valley Pinot Noir Rosé Brut**, *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 £55.00**

## { ROSÉ WINE }

'Looking for something extra special? Ask to see the  
Landlord's Cellar Selection

## 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.*

 WINES SUITABLE FOR VEGETARIANS