



FATHER'S DAY SPECIALS

Available 19th - 25th June

This Father's Day, join us at The Ship Inn for relaxed family dining, proper comfort food and a menu packed with hearty mains, seasonal dishes and indulgent desserts - the perfect way to treat Dad to the meal he deserves.

STARTERS

Beef Tartare

Hand-cut beef tartare topped with cured egg yolk, served with crostini. (GFA)

Ham Hock Terrine

Slow-cooked ham hock terrine with piccalilli and toasted sourdough. (GFA)

Venison Scotch Egg

Quail's egg wrapped in venison mince and coated in panko breadcrumbs. Served with prune ketchup.

Blue Cheese & Chicory Salad

Chicory leaves tossed in a house dressing with Harrogate Blue cheese and toasted walnuts. (V,GF)

MAINS

Slow Braised Oxtail & Kidney Pudding

Served on a bed of creamy mash, honey-roasted Chantenay carrots & rich gravy.

Posh Ham, Egg & Chips

A take on Dad's favourite, using slow-cooked ham hock to create richly flavoured ham, served with a double-yolk egg, triple-cooked chips and pineapple salsa. (GFA)

Aberdeen Angus 16oz Sirloin

Triple-cooked chips, peppercorn sauce, and house steak garnish. Pre-order recommended. (GFA)

Shepherd's Pie

Slow-cooked lamb shank and minced lamb in a rich gravy, topped with fluffy mashed potatoes and baked until golden. Served with buttered peas. (GF)

DESSERTS

Guinness Punch Pie

A rich, indulgent Guinness punch pie with a deep, warming finish. (V)

Giant Pistachio Profiterole

A giant choux profiterole filled with pistachio cream, finished with warm chocolate sauce and chopped nuts. (V)

Lemon Curd Pavlova

Crispy meringue, Chantilly cream, luxury lemon curd, fresh blueberries & viola flowers. (V,GF)

Cheeseboard

Locally sourced cheeses from our friends at the Cheeseboard in Harrogate, sourdough crackers and chutney.

For information about allergens, please ask a member of staff.

Menu items and ingredients are subject to availability and may change slightly due to seasonal produce and supplier availability.

Prices to be confirmed.