



Winter Menu

THE SHIP - STRENSALL

We are a family run, family friendly, great British pub, serving good food, real ales, fine wines & spirits.

Our chefs draw upon their vast experience and use local and seasonal produce to create innovative dishes as well as pub classics. The provenance of our ingredients matters to us and we like to support our local farmers and suppliers.

Please let us know of any allergens or dietary requirements and we will do our best to accommodate! Allergen information is available on request.

Although we try our best, we prepare our food in a kitchen with products containing gluten and nuts as well as other allergens... therefore we cannot guarantee that any food is '100% free from' any allergen due to the risk of cross-contamination.

Our 'Ships chips' are made from Estima potatoes and are hand cut fresh everyday, served slightly salted!

**'WE DON'T DO FAST FOOD!
WE DO GOOD FOOD - AS FAST AS WE CAN!'**

**PLEASE BE AWARE, WE ARE A SMALL TEAM AND WAITING TIMES
FOR FOOD CAN REACH UP TO ONE HOUR AT BUSY TIMES!**

01904 490302 - Strensall - YO32 5XS
theshipinnstrensall@live.co.uk

TITBITS

- PORK PIE OF THE DAY -damson, juniper & sloe gin jam £5
- COLD GAME PIE -winter spiced ale chutney £5
- SAUSAGE ROLL -beetroot & rhubarb ketchup £5
- QUAIL SCOTCH EGG -onion marmalade £6
- PIGS IN BLANKETS -cranberry sauce £6
- PHEASANT ON HORSEBACKS -rowan berry jelly £6
- V. CRISPY BEER BATTERED ONION RINGS -chilli jam £3
- SAGE & CRISPY ONION CHICKEN 'SCAMPI -bacon mayo £6
- V. CRISPY BUTTERNUT SQUASH PARCELS -minted yoghurt £5
- ENGLISH SNAILS -garlic butter & herb crumb crust £6

SALTY SEA SNACKS

- PICKLED COCKLES -smoked sea salt £6
- SALT & PEPPER BEER BATTERED KING PRAWNS -sweet chilli sauce £7
- DEVILLED WHITEBAIT -sea spinach tartare sauce £5
- KING PRAWNS IN BLANKETS -lemon 'Marie Rose £7

V. CHIPS & DIPS

- THE SHIPS CHIPS -aioli & cider vinegar £3
- SKINNY FRIES -chilli jam £3
- SWEET POTATO CHIPS -minted yoghurt £4
- add cheese & sour cream +£1-
- add BBQ pulled pork +£2.50-

SWEET & CHEESY TREATS

- V. GARLIC BREAD -mozzarella £6
- V. CHRISTMAS CAKE -winter spiced wensleydale £6
- V. BREADED FLATTCAPPER BRIE -redcurrant jelly £6
- V. TRADITIONAL STOLLEN -pumpkin spiced sugar £5
- WARM MINI MINCE PIES -eggnog spiced clotted cream £5

SEA & SAND'WICHES -ALL £7 -SERVED MON-SAT 12-2PM

-all served in Jacksons Yorkshire bloomer white, malted or gluten free

-all with The Ships chips, salad cream & Sand Hutton leaves

CLOVE STUDDERED STRENSALL HONEY GLAZED HAM -winter spiced wensleydale, baby gem & spiced ale chutney

KILBURN ROAST BEEF -Duke of Wellington blue cheese, sweet onion chutney & Pickering spinach

COLD WATER PRAWN & HOT SMOKED SALMON -Marie rose, pickled cucumber, tomato & baby gem

NORTHERN FLATCAPPER BRIE -crispy smoked bacon, Pickering spinach & cranberry chutney

V. LOWNNA DAIRY GOATS CHEESE -vine ripened tomato, Pickering spinach & chilli jam

HALF A SARNIE -of your choice served with SEASONAL SOUP or SEASONAL SALAD

TOASTED SAND'WICHES -ALL £8 -SERVED MON-SAT 12-2PM

-all served with local watercress

OAKY SMOKY WENSLEYDALE CHEDDAR RAREBIT -on malted toast with crispy bacon & fried duck egg

JUNIPER HOG ROAST -calvados apple sauce & sage sausage meat stuffing in a roasted onion sour dough roll with brown ale gravy

CHRISTMAS CLUB SANDWICH -kelly bronze roast turkey with sprout leaves, winter spiced wensleydale, crispy bacon, chipolata sausage, chestnut & sage mayo

SEVEN & WYE SMOKED SALMON -a brace of poached eggs & hollandaise on toasted brioche

GENTLEMANS CRUNCH -Skipwith ham & toasted cheese sandwich topped with mornay sauce & mature cheddar -add a fried hens egg and make it a LADIES CRUNCH +£1-

STARTERS

- Local game mulligatawny soup with onion bhaji pieces, mango chutney & mint yoghurt £6
- V. Winter vegetable & soft herb soup with crumb'd wensleydale & spiced pumpkin seeds £5
- Chicken liver & madeira pate with winter spiced ale chutney, walnut toast & Armagnac prunes £7
- Doreens black pudding & lowna dairy goats cheese rissole, caramelised onion, gingerbread spiced rum reduction, preserved apple & young shoots £7
- Sticky pulled locally shot mallard spring rolls with cucumber ribbons, shredded baby leeks, toasted sesame seeds, plum & cherry sauce £7
- Yorkshire dales pheasant 'breast with chestnut puree, poached hedgerow berries, game chips, damson, sloe gin & juniper jam £8
- Hot smoked salmon & Ribblesdale goats curd quail scotch egg with smoked salmon tartare, dill, juniper pickled cucumber & pea shoots £9
- V. Crispy monks folly with roasted mulled spiced beetroot puree, beetroot sorbet, baby shoots & rose hip syrup £8

FROM THE YORKSHIRE DALES, VALES, MOORS & WOODLANDS TO THE EAST COAST FISH MARKETS & SEASHORES

Salmagundi' a selection of seasonal Yorkshire meats, cheeses, pickles & bits 'n' bobs from the Festive larder £15

Scarborough woof fish pie with smoked haddock, cod cheeks, cockles & cold water prawns in a lobster sabayon topped with cheddar mash & served with a little pot of mussels & sea spinach £16

Salmon fillet with a smoked salmon & Ribblesdale goats curd bon bon, chive buttered new potatoes, lemon hollandaise, broad beans & crispy kale £16

Cannon of lamb wellington with crispy braised shoulder, cardamom carrot puree, pickled red onions, baby leeks, ewes curd, mint jelly & braising juices £18

Seafood thermidor, naturally smoked haddock and a hotchpotch of east coast seafood with a lobster thermidor sauce & brown crab meat straws £17

30 day dry aged Kilburn village steaks served with The Ships chips, oxtail fritter, grilled portobello mushroom, crispy air dried ham & Pickering watercress

RUMP £19 SIRLOIN £20 RIBEYE £21 FILLET £23

-add peppercorn sauce, smoked hollandaise, Duke of wellington blue sauce, garlic butter, chimichurri or a brace of fried hen eggs +£2-

PUB CLASSICS -ALL £11 OR AS A LITE BITE £8

COLD HAM & EGGS -clove studded Strensall honey glazed skipenbeck ham with a brace of hens eggs, The Ships chips & piccalilli

KILBURN CALVES LIVER & FRIED ONIONS -a Yorkshire chipolata, crispy bacon, brown ale gravy, grain mustard mash & crispy kale

BEER BATTERED LINE CAUGHT HADDOCK -The Ships chips, mushy peas & tartare sauce

HUNTERS CHICKEN -topped with barbecued pulled pork & mature cheddar & served with a mini crispy onion Caesar salad

V. BEER BATTERED YORKSHIRE HALLOUMI -The Ships chips, mushy peas, chip shop style curry sauce & seashore tartare

EAST COAST FISH MARKET LANGOUSTINE TAIL 'SCAMPI -The Ships chips, garden peas, seashore tartare sauce & shoots

WINTER WARMERS -ALL £11 OR AS A LITE BITE £8

-all served with your choice of 'a bit on t'side

V. FORAGERS STEW -braised winter roots, sweet potato, soft herbs, chickpeas, quorn mince & foraged mushrooms in a brown onion sauce topped with gingerbread croutons & crumb'd wensleydale cheese

KILBURN STEAK & ALE PIE -with baby onions & smoked pancetta in short crust pastry with The Ships chips & brown ale gravy

SHEPHERDS PIE -slow braised mutton shoulder with a rich brown ale sauce & winter roots topped with mash potato & crumb'd sheep's cheese

BEEF & BLUE STEW -slow braised Kilburn shin beef with baby mushrooms, pearl onions, pancetta & seasonal roots in a rich brown ale & Duke of wellington blue cheese, topped with a suet dumpling

-OR TRY IT AS A YORKSHIRE BURRITO -all wrapped up in a flat Yorkshire pudding

A BIT ON T'SIDE

V. CREAMED SAVOY CABBAGE -spiced pumpkin seeds

BRUSSEL SPROUTS -sage & bacon roast chestnuts

V. CRISPY KALE -smoked sea salt

V. BAKED CAULIFLOWER CHEESE -toasted almonds

V. ROASTED MULLED SPICED BEETROOT -pink peppercorn & shallots

V. GLAZED CHANTENAY CARROTS -cardamoms

V. HONEY ROASTED PARSNIPS -nutmeg dusted crispy skins

PROPER BURGERS

-all served in a brioche bun with winter coleslaw & skinny fries

-double up your burger +£3

TOP-LOADER £13

Yorkshire beef burger, ale rarebit sauce, crispy bacon, Doreen's black pudding, a fried egg, baby gem, tomato & red onion

FAT PIG £13

Yorkshire pork burger, barbecue pulled pork shoulder, oaky smoky cheddar, crispy bacon, baby gem, tomato & red onion

KRISTMAS FRIED CHICKEN £13

Sage & crispy onion breaded Yorkshire chicken breast, sausage stuffing, bacon mayonnaise, winter spiced wensleydale & local spinach leaves

V. YULETIDE ONION £13

Sage & onion bhaji burger with roast chestnut dhaal, cranberry mayonnaise & crispy kale

PLAIN & SIMPLE £11 OR AS A LITE BITE £8

CHICKEN BREAST, PORK OR BEEF BURGER

with or without mayo, baby gem, tomato & red onion

EXTRA TOPPINGS +£2

BBQ PULLED PORK - CRISPY BACON - OAKY SMOKY CHEDDAR - MATURE CHEDDAR
- FRIED EGG - BLACK PUDDING - DUKE OF WELLINGTON BLUE

THE SHIPS PIZZA £10

-hand stretched Yorkshire rape seed oil dough topped with our own tomato sauce, mozzarella & local produce.

-all served with Sand Hutton leaves & aioli

V. PLAYNE SAILING

As it comes, just sauce, garlic butter, extra mozzarella & basil

SANDY BOTTOM

Pickled cockles, brown shrimp, Whitby hot smoked salmon, anchovies, mussels & rock samphire

AIR TODAY, CURED TOMORROW

Air dried ham, roquito peppers, lowna dairy goats cheese, salsiccia salami & Yorkshire chilli oil

MULL OF YULETIDE

Roast chestnuts, winter spiced wensleydale, sprout leaves, smoked pancetta & sage

DRY DOCK

Duke of wellington blue, lowna dairy goats cheese, flatcapper brie & caramelised white onion

THE SHIPS LITTLE SAILORS MENU

-for little sailors under 12

STARTERS £2.50

- V. GARLIC BREAD -mozzarella
- YORKSHIRE PUDDING -gravy
- V. CHEESY NACHOS -sour cream

MAINS £4.50

- HOT DOG & SKINNY FRIES
- CHICKEN GOUJONS & SKINNY FRIES
- BEEF, PORK OR CHICKEN BURGER WITH SKINNY FRIES -add cheese +50p
- V. CHEESE & TOMATO PIZZA
- BATTERED HADDOCK & SKINNY FRIES

ALL MAINS SERVED WITH YOUR CHOICE OF

BAKED BEANS - GARDEN PEAS - CHUNKY CUCUMBER - CARROT STICKS

PIRATE PLATE -a small plate for you to steal everyone else's food! 0-3 years FREE

PUDDINGS £2.50

- 3 SCOOP ICE CREAM SUNDAE -chocolate, strawberry or vanilla
- STICKY TOFFEE PARKIN PUDDING -caramel sauce & vanilla ice cream
- WARM CINNAMON WAFFLE -chocolate sauce, vanilla ice cream & sugar sprinkles
- RICE PUDDING -salted caramel sauce & fudge pieces

PUDDINGS £5.50

Christmas pudding creme brûlée with burnt orange spiced sugar shortbread & clementine sorbet

Black forrest chocolate parfait with Kirsch poached black berries, cherry compote, hazelnut chocolate sauce & cherry ripple ice cream

Sticky toffee parkin pudding with spice toffee apple sauce, eggnog clotted cream, salted caramel shot & brandy basket of honeycomb ice cream

Apple, rhubarb & gingerbread crumble with toasted pumpkin seeds Northallerton stamfrey farm clotted cream custard & hot spiced apple cider

Warm cinnamon waffle with mince pie ice cream, salted caramel, candid pecans, sugar'd peel & pumpkin spiced sugar

A bandy basket of our seasonal ice creams or sorbets garnished with festive treats

CANT DECIDE?! -try our sharing plate for a bit of everything £15

THE SHIPS CHEESEBOARD -not just for pudding!

-A selection of Yorkshire cheese chosen by our head chef served with local cheese biscuits, ale chutney, Christmas cake, crimson grapes, local celery, smoked almonds & local handmade butter

ONE CHEESE £6.50 - EXTRA CHEESE +2 EACH

FOUNTAINS GOLD CHEDDAR-exceptionally creamy, if you remember gold top milk... this is the cheese equivalent! Made in Hawes, North Yorkshire.

DUKE OF WELLINGTON BLUE -a very similar blue cheese to Roquefort, 15 weeks matured & buttery on the palate. A cheese fit for a queen! to whom it was created for by Cryer & Stott in Allerton Bywater, West Yorkshire.

FESTIVE SPICED WENSLEYDALE -sweet & fruity, creamy white real Yorkshire wensleydale cheese, carefully combined with the delicate seasonal fruits & festive spices. Created at The Wensleydale creamery.

NORTHERN FLATCAPPER BRIE-white mould ripened cheese, made with pasteurised organic cows milk. Intense flavour and luxurious cream texture round off a sumptuous taste.

NATURALLY OAK SMOKED CHEDDAR-smoked, using oak chips to create a cheese with a subtle, yet natural smoked cheese flavour made in Hawes, North Yorkshire.

ROWLEY LOG -lowna dairy goats cheese made in East Yorkshire with a fresh, milky and mildly goaty flavour and a clean lemon finish.

MONKS FOLLY -a classic mild ripened cheese made by Shepherds Purse cheeses in Yorkshire. A crisp clean flavour and chalky texture changes with age and becomes this soft and ripe full rounded cheese.

SENIOR SHIP'IZENS LUNCH -SERVED MON-SAT 12-2PM

ONE COURSE £6 - ADD ANY EXTRA COURSE +£2.50

STARTERS

Chefs proper soup with sliced bloomer & butter -vegetarian option always available

Crispy breaded whitebait with our own tartare sauce

Chicken liver pate with malted toast & onion chutney

Yorkshire pudding with proper gravy

MAINS

COLD HAM & EGGS -clove studded Strensall honey glazed Skirpenbeck ham with a brace of hens eggs, The Ships chips & piccalilli

SHEPHERDS PIE -slow braised mutton shoulder with a rich brown ale sauce & winter roots topped with mash potato

BEEF & BLUE STEW -slow braised Kilburn shin beef with baby mushrooms, pearl onions, pancetta & seasonal roots in a rich brown ale & Duke of wellington blue cheese, topped with a suet dumpling

-OR TRY IT AS A YORKSHIRE BURRITO -all wrapped up in a flat Yorkshire pudding

BEER BATTERED LINE CAUGHT HADDOCK -The Ships chips, mushy peas & tartare sauce

V. BEER BATTERED YORKSHIRE HALLOUMI -The Ships chips, mushy peas, chip shop style curry sauce & seashore tartare

EAST COAST FISH MARKET LANGOUSTINE TAIL 'SCAMPI -The Ships chips, garden peas, seashore tartare sauce & shoots

KILBURN STEAK & ALE PIE -with baby onions & smoked pancetta in short crust pastry with The Ships chips & brown ale gravy

PUDDINGS

Sticky toffee parkin pudding with caramel sauce & vanilla ice cream

3 scoop ice cream sundae -chocolate, vanilla or strawberry

Clotted cream rice pudding with salted caramel sauce & fudge pieces

Fountains gold cheddar with water biscuits & ale chutney

SUNDAY ROAST -ALL £11 OR AS A LITE BITE £8

-SERVED 12-3PM

**STARTERS, TITBITS & SALTY SEA SNACKS ARE ALL PERFECT TO START THE MEAL OFF...
FIND THESE AT THE FRONT OF OUR MENU.**

ROAST 28-DAY MATURED KILBURN SILVERSIDE BEEF -glazed shallots, parsnip crisps & proper beef gravy

ROAST LOIN OF JUNIPER SPICED MIDDLE WHITE PORK -crispy crackling, sausage meat stuffing & roasted onion gravy

CLOVE STUDED STRENSALL HONEY GLAZED ROAST GAMMON -crispy bacon & roasted onion gravy

ROAST BUTTER BASTED KELLY BRONZE TURKEY -pig in blanket, sage & onion sausage meat stuffing & poultry gravy

V. ROASTED BUTTERNUT SQUASH -toasted spiced pumpkin seeds & roast chestnuts with roasted root vegetable gravy

-All above served with a proper Yorkshire pudding, goose fat roast potatoes(excl.V), mint buttered new potatoes & seasonal vegetables

ROAST PLATTER £14 -with all the trimmings

ROAST 'SARNIE £7 -with accompanying garnish, proper gravy & goose fat roast potatoes

EXTRAS £3 EACH

SEASONAL VEGETABLES - GOOSE FAT ROAST POTATOES - YORKSHIRE PUDDING

PUB CLASSICS -ALL £11

BEER BATTERED LINE CAUGHT HADDOCK -The Ships chips, mushy peas & tartare sauce

V. BEER BATTERED YORKSHIRE HALLOUMI -The Ships chips, mushy peas, chip shop style curry sauce & seashore tartare

EAST COAST FISH MARKET LANGOUSTINE TAIL 'SCAMPI -The Ships chips, garden peas, seashore tartare sauce & shoots

SCARBOROUGH WOOF FISH PYE -with smoked haddock, cod cheeks, cockles & cold water prawns in a lobster sabayon topped with cheddar mash & served with a little pot of mussels & sea spinach £16