To Start

House Pate, toasted sourdough, red onion marmalade, watercress	£6
Tomato Bruschetta on sourdough (vegan,) watercress, balsamic	£7
Prawn and Crayfish Cocktail, avocado, mixed leaves, lemon, sourdough	£7
Nacho's (Gf), tortilla chips, guacamole, salsa, jalapeños, grilled cheddar, sour cream	£6
Surf & Turf (Gf), 2° ^z Welsh Fillet, prawns and garlic butter	£8
Bay Crab Rarebit on toasted sourdough, watercress, chilli jam	£7

The Ship Aberporth Bar & Grill

Sandwiches served lunchtime only (on wholemeal or sourdough)

Smoked Salmon and Cream Cheese, served with crisps and dressed salad	£7
Caws Cryf (strong cheese) and Pickle, served with crisps and dressed salad	£6
Bay Crab and Mayonnaise, served with crisps and dressed salad	£7
Local Beef and Horseradish, served with crisps and dressed salad	£7

Main Course

	Dressed Bay Crab Salad, brown bread, lemon, dressed leaves			£14
	Griddled Butterfly Mackerel (Gf), beetroot and potato salad, rocket, capers, lemon and dill dressing		ing	£13
Baked Whole Sea Bream (Gf), buttered potatoes, salsa verde, dressed salad				£15
	Half Bay Lobster (Gf), garlic and herb butter, buttered potatoes, citrus mayo, and dressed salad			£19
	Wholetail Breaded Scampi, skin on fries, garden peas, dressed salad, lemon, tartare			£12
	Steamed Mussels (Gf), white wine, garlic, cream, fresh herbs, lemon, skin or	n fries		£14
10° Welsh Sirloin Steak (Gf), mushrooms, grilled vine tomatoes, watercress, skin on fries				£23
	7 ° Welsh Fillet Steak (Gf), mushrooms, grilled vine tomatoes, watercress, sk	kin on fries		£28
	Onio	n Rings	£3	
	Рерр	ercorn Sauce	£3	
	Garlio	c & Herb Butter	£2	
Griddled Chicken Fillet Burger, herby garlic butter, lettuce, tomato, mayo				£12
Fish Burger, breaded mackerel goujons, tartare, lettuce, tomato				£11
Dyffryn Burger, beef burger, welsh cheddar, lettuce, tomato, burger sauce				
Vegetarian Jalapeño and Black Bean Burger, chilli jam, lettuce, tomato				£11
	All our burgers are served in a toasted bun, served with skin on frie	es, onion rings & dres	sed le	eaves
	Slow Cooked Welsh Beef Curry (Gf), rice, poppadom, coriander		£13	
	Sweet Potato and Coconut Curry (vegan, Gf), rice, poppadom, coriander and	d lime	£12	
	The Ship Salad Bowl (vegan, Gf)			
	Mixed leaves, herbs, avocado, pickled slaw, vine tomatoes, nuts, pepper & butterbean dip, dressing £8			

Garlic Butter Chicken (Gf) + £4

Falafel and Balsamic Glaze + £3

Smoked Salmon (Gf)

Smaller Appetites

Breaded Chicken Goujons (Gf), skin on fries with peas or bean	s £6
Scampi, skin on fries with peas or beans	£6
Glamorgan Sausage (V), skin on fries with peas or beans	£6

Pudding

Artisan Welsh Cheese Plate, Perl Las, Perl Wen,	Caws Cryf with	
caradoc crackers, grapes, chutney	£8	
Warm Belgian Waffle, topped with Ice Cream and a choice of maple		
syrup, chocolate or toffee sauce	£6	
Ice Cream Sundae, 3 scoops of ice cream, chocolate and strawberry		
sauce, wafer curls, cream	£5	
Cheesecake, please ask for today's special	£6	
Lemon Sorbet, (vegan), Mango Coulis	£4	

Sea conditions may affect the availability of some of the dishes.

Please ask server for information regarding allergens and intolerances.

All food is prepared in a kitchen where nuts, fish, shellfish, cereals and other allergens are present.