

# The Ship Aberporth Bar & Grill

## To Start

Smoked Mackerel Pate, toasted sourdough, dressed leaves	£6
Veggie fritters (vegan)(Gf), watercress, chilli jam	£6
Prawn and Crayfish Cocktail, avocado, mixed leaves, lemon, sourdough	£7
Nachos (Gf), tortilla chips, guacamole, salsa, jalapeños, grilled cheddar, sour cream	£6
Surf & Turf (Gf), 2 <sup>oz</sup> Welsh Fillet, prawns and garlic butter	£8
Tempura Battered Prawns, Citrus mayo, mixed leaves	£7

## Main Course

Dressed Bay Crab Salad, brown bread, lemon, dressed leaves	£16
Griddled Butterfly Mackerel (Gf), beetroot and potato salad, rocket, capers, lemon and dill dressing	£14
Pan Fried Sea Bass Fillets (Gf), buttered potatoes, salsa verde, dressed salad	£17
Half Bay Lobster (Gf), garlic and herb butter, buttered potatoes, citrus mayo, and dressed salad	£21
Wholetail Breaded Scampi, skin on fries, garden peas, dressed salad, lemon, tartare	£13
Steamed Mussels (Gf), white wine, garlic, cream, fresh herbs, lemon, skin on fries	£15
10 <sup>oz</sup> Welsh Sirloin Steak (Gf), mushrooms, grilled vine tomatoes, watercress, skin on fries	£24
7 <sup>oz</sup> Welsh Fillet Steak (Gf), mushrooms, grilled vine tomatoes, watercress, skin on fries	£28
Onion Rings	£3
Peppercorn Sauce	£3
Garlic & Herb Butter	£2
Griddled Chicken Fillet Burger, herby garlic butter, lettuce, tomato, mayo	£14
Fish Burger, breaded mackerel goujons, tartare, lettuce, tomato	£13
Dyffryn Burger, beef burger, welsh cheddar, lettuce, tomato, burger sauce	£14
Vegetarian Jalapeño and Black Bean Burger, chilli jam, lettuce, tomato	£13
<b>All our burgers are served in a toasted bun, with skin on fries, onion rings &amp; dressed leaves</b>	
Slow Cooked Welsh Beef Curry (Gf), rice, poppadom, coriander	£14
Sweet Potato and Coconut Curry (vegan, Gf), rice, poppadom, coriander and lime	£13
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
Smoked Salmon (Gf)	+ £4
Falafel and Balsamic Glaze	+ £3

## Pudding

Artisan Welsh Cheese Plate, Perl Las, Perl Wen, Caws Cryf with cradoc 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.