







Sample Menu

Starters

Celeriac and apple soup with sourdough bread (V) £8
Duck liver parfait, crostini, spiced tomato chutney £8.50
Honey roasted bacon & pork scotch egg with apricot ketchup £9
Roast sweet potato & wild garlic Falafel, beetroot hummus & cucumber yogurt (V)
£8.50

River Teign mussels, white wine, cream & homemade sourdough £9.50

Mains

10 oz 28 day aged Westcountry rump steak, portobello mushroom, vine tomatoes, onion rings and hand cut chips £25

Green peppercorn sauce £4

Cider & cinnamon braised belly pork, mustard mash, spring greens & creamy cider sauce £20

Haunch of venison, braised red cabbage, carrot puree, fondant potato & port jus £23

Roasted chicken supreme, pea & chorizo arancini, ribbon courgette & butterbean sauce £21

Whole baked lemon sole, brown shrimp & caper beurre noisette, sugar snaps & new potatoes

£22

Pan seared Monkfish, creamy crayfish tail, mussel linguine, and roasted mixed pepper salsa £23

Sweet potato & roasted aubergine 'cannelloni', celeriac ratatouille & chive oil (V)

£18

Maple glazed 100z gammon steak, free range egg, onion rings, hand cut chips and peas

£15

Beer battered haddock, hand cut chips, peas & tartare sauce

£17

Portobello mushroom kievs, hazelnut crumb, charred baby gem, herb potatoes, greens & cashew nuts (VG)

£15.50

Steak burger, bacon, mature cheddar, chorizo jam, fries & onion rings in a beer bread bun £16.50

Add 48 hr slow cooked pulled beef brisket £4.50 Steak & red wine suet pudding, creamy mash, tenderstem & gravy £17

Sides

Buttered tenderstem, sugar snap peas & spring greens £4.50 Sauteed new potatoes & chorizo £4.50 Please inform a member of staff if you have any allergies or intolerances prior to ordering



Sample Desserts

All £8.50

Sticky Toffee Pudding
Salted Caramel Sauce - Devon Dairy Ice Cream

Blackberry & Apple Crumble Homemade Custard

Chocolate & Cherry Brownie
Devon Dairy Ice Cream

Raspberry & Prosecco Posset Shortbread

> Devon Junket Nutmeg - Clotted Cream

Surfing Cow Ice Cream All £2.60 per scoop

Coffee

Americano £3.10
Flat White £3.30
Mocha £3.60
Cappuccino £3.50
Latte £3.50
Espresso £2.50
Liqueur Coffee £7.50
Hot Chocolate
With Cream and Marshmallows £4.00

Why not add a Monin Syrup to your drink Salted Caramel or Gingerbread 40p

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Sample Sunday Menu

Starters

Curried parsnip soup & sourdough bread (V)

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Duck liver parfait, crostini, spiced tomato chutney

£8.50

Honey roasted bacon & pork scotch egg with apricot ketchup

£g

Roast sweet potato & wild garlic Falafel, beetroot hummus & cucumber yogurt (V)

£8.50

River Teign mussels, white wine, cream & homemade sourdough

£9.50

Classic prawn cocktail, lemon, sourdough & butter

£ç

Mains

Roast 28 day aged Westcountry rump of beef with yorkshire pudding, gravy & horseradish £18.50

Upgrade to a brisket filled yorkshire pudding £4.50

Crispy roast pork belly cooked in cider and cinnamon with gravy & apple sauce

£17.50

Lightly spiced nut roast with cranberry, mushrooms, squash, smoked applewood cheese (V) or coconut cheese (VG) and vegan gravy

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£15.50

All of the above served with roast potatoes, cauliflower cheese, greens, roasted parsnips, swede & carrot mash

Provencal seafood stew, monkfish, mussels & crayfish, fennel, samphire & toasted garlic sourdough

£24

Sweet potato & roasted aubergine 'cannelloni', celeriac ratatouille & chive oil (V)

£18

Beer battered haddock, hand cut chips, peas & tartare sauce

£17

Steak burger, bacon, mature cheddar, chorizo jam, fries & onion rings

in a beer bread bun

£16.50

Add 48hr slow cooked pulled beef brisket £4.50

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Address

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Devon

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Opening times:

Tuesday – Saturday 11:30-3 5:30-11 Sunday 11:30-5

Food service times:

Tuesday – Saturday 12-2 6-9 Sunday 12-4

