



Menu Info

Let us know...

Inform your server of any food allergies or dietary restrictions.

Please note we add an automatic 10% 'team tips' to all bills which is optional. Let your server know to opt out, if you wish.

We look forward to seeing you again!



Main Menu

The Ship at Redmarshall

Originally built from the timbers of ships that floundered off the River Tees.

We're a Social Bunch!
Find us @the_ship_at_redmarshall



Starters

Sesame Chicken Strips
8.5

Tennessee sauce with purple slaw.

Loaded Nachos
8

Chorizo, salsa, jalapeños and guacamole.

Crispy Vegetable Gyozas
8

Served with a spicy dragon dipping sauce.

Salt and Pepper Skinz
7.5

Crispy potato skins, garlic, fresh lime and a chilli sauce.

Prawn Cocktail
8.5

Sun-dried tomatoes and brown bread.

Buffalo Cauliflower
8

Crispy florets tossed in a spicy Buffalo dressing.

Doreen's Black Pudding
8

Peppercorn sauce on a garlic ciabatta.

Crispy Halloumi Sticks
8.5

Served with sweet chilli dipping sauce.

Garlic Mushrooms
7.5

Served with a brandy and cream sauce.

From the Grill

8oz Bistro Rump
21 (+ 4 for prawns)

10oz Rib Eye Steak
29

All steaks are served with hand-cut chips, beer battered onion rings, roast plum tomato and buttered Portobello mushroom.

Mixed Grill

27

4oz rump steak, 2 pork and leek sausages, Doreen's black pudding, 5oz gammon steak, chicken breast and pork loin.

Served with onion rings, mushrooms, roasted tomato, fried egg and chips.

Sauces

£2.50 each

Choose from Peppercorn, Diane or Tennessee BBQ sauce.

10oz Gammon

18

Cooked in sticky maple syrup. Paired with pineapple, fried eggs, chips and dressed salad.

Sides

Hand-cut
Chips
3

Battered Onion
Rings
3

Garlic
Bread
3

Cheesy Garlic
Bread
3.5

Charred
Broccoli
3

'SPUDGRADE' (3.5)

Salt and Pepper Chips | Loaded Hash Browns | Dirty Fries | Yakuza Chips | Sweet Potato Fries
(ask your server for more details).

Burgers

All burgers are hand pressed and served with twice-cooked chips.

Crispy Bacon and Cheese
16

Double beef patties, bacon, Monterey Jack cheese, gherkins, salad and burger sauce.

Le Brie and Bacon
16

Double beef patties topped with crispy bacon, brie and sweet caramelised onion.

BBQ Baby Cakes
16

Double beef patties, Monterey Jack cheese, Tennessee sauce and crispy bacon.

The Salad Dodger
20

Four beef patties, bacon, Monterey Jack cheese, gherkins and burger sauce.

Herbie Clucker
17

Chicken breast covered in a spicy Peri Peri sauce with halloumi and a hash brown.

Gentleman Joe
17

Double beef patties topped with bolognese, Buffalo sauce, ranch and cheese.

Pub Bistro

Traditional Beef Lasagne
16

Garnished with a dressed salad and garlic bread.

Hunter's Chicken Sizzler
17.5

Grilled chicken breast, crispy bacon, BBQ sauce and melted cheese.

Slow Cooked Steak and Ale Pie
17

Slow cooked in our house bitter. Served with chips and seasonal vegetables.

Gourmet Pork and Leek Sausages
16

Served with creamy mash, garden peas, caramelised onions and a rich gravy.

Mustard Pork Tenderloin
19

Paired with Black Pudding, creamy mash potato, asparagus and garden peas.

Teriyaki Salmon
21

Stir fried vegetables, jasmine rice, sesame seeds and charred lime.

Scampi and Chips
17

Locally sourced scampi from Whitby. Choice of mushy or garden peas.

Beef Stroganoff
19

Strips of rump and mushrooms. Served in a cream sauce with jasmine rice.

Beer Battered Cod and Chips
18

Perfectly coated fresh cod fillet. Choice of mushy or garden peas.

Katsu Chicken
17.5

Hand breaded chicken breast, jasmine rice and charred broccoli.

Chorizo and Prawn Linguine
19.5

Cajun spiced pasta with red onion and peppers. Served with garlic bread.

Peppercorn Chicken
17.5

Succulent chicken, creamy mash, charred broccoli and asparagus.