

Light MAIN

Mini Fish & Chips, Beer Battered Haddock Goujons, Twice Cooked Chips, Tartar Sauce & Mushy Peas

Roasted Butternut Squash & Sweet Potato Risotto, White Wine Cream Sauce, Crispy Sage (v)

Battered Chicken Goujons, Beer Battered Chicken Goujons, Skin on Fries, Dressed Baby Leaf Salad

Bean Chilli, Mixed Beans, Spiced Tomatoes, Braised Rice, Homemade Nachos (Vegan)

Salmon, Smoked Haddock & Lancashire Cheese Fishcakes, Pickled Vegetables & Lemon Aioli

Satay Sweet Potato, Roasted Cauliflower and Spinach Curry, Fragrant Rice & Soya Riata (Vegan)

Lancashire Cheese, Leek & Spinach Tartlet, Dressed Rocket Salad (v)

Scott's Chipolatas Sausages, Creamed Potatoes, Caramelised Red Onion Gravy

SANDWICHES

Served on a Choice of White or Brown Bloomer, Wrap or Baguette, Local Leaf Salad & Ship's 'Slaw'

Add Hand Cut Chips or Skin on Fries for £2

Seared Rump Steak, Fried Onions and Cheddar or Blue Cheese (£3 supplement)

Smoked Bacon & Brie, Caramelised Onion

Mediterranean Vegetable, Goats Cheese & Pesto (v)

Fish Butty, Haddock Goujons, Tartar Sauce

Cajun Chicken, Lettuce, Tomato, Mayonnaise

Mini DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream

Fruit Sorbet, Fresh Mint & Winter Berries (Vegan)(GF)

Chocolate Brownie, Raspberry Coulis, Chocolate Soil, Vanilla Ice Cream

Toffee Sundae, Sticky Toffee Pudding Pieces, Meringue, Toffee Sauce, Whipped Cream & Ice Cream

Winter Fruit Crumble, Stewed Apple, Rhubarb & Mixed Fruit, Peanut Butter Crumble, Vanilla Soya Yoghurt (Vegan)(GF)

Caramelised Apple and Blackberry Eton Mess, Elderflower Syrup

Choice of our Specialist Teas or Coffee

BURGERS

All Served on a Toasted Brioche Bun with Onion Rings, Twice Cooked Chips or Fries & 'Slaw'

Gourmet Burger £12.50
8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkin
Add Cheese or Bacon | £1 each

Lancashire Burger £14
8oz Burger, Bury Black Pudding, Local Bacon, Lancashire Cheese

Smokey BBQ Burger £14
8oz Burger, Smoked Bacon, Smoked Cheese, BBQ Sauce

Halloumi Burger (v) £11.50
Marinated Panko Halloumi Burger, Spiced Salsa, Gem Lettuce, Beef Tomato & Gherkin

SANDWICHES

Served on a Choice of White or Brown Bloomer, Wrap or Baguette, Local Leaf Salad & Ship's 'Slaw'

Add Hand Cut Chips or Skin on Fries for £2

Seared Rump Steak, Fried Onions and Cheddar or Blue Cheese	£11.50
Smoked Bacon & Brie, Caramelised Onion	£8.50
Mediterranean Vegetable, Goats Cheese & Pesto (v)	£8.50
Fish Butty, Haddock Goujons, Tartar Sauce	£8.50
Cajun Chicken, Lettuce, Tomato, Mayonnaise	£8.50

<i>Pub Butties</i>	Hand Cut Chip Butty	£4.00
	Smoked Bacon Butty	£4.50

SIDES

Garlic and Parmesan Fries	£3.50	Dressed Side Salad	£3.50
Fries	£3	Seasonal Vegetables	£3
Twice Cooked Chips	£3	Ship's 'Slaw'	£1.50
Beer Battered Onion Rings	£2.50	Bowl of Mixed Olives	£4
Buttered New Potatoes	£3	Garlic Bread	£3.50
Mushy Peas	£1.50	Add: Cheese / Tomato Sauce /	
Creamy Mashed Potato	£3	Jalapenos 50p Each	

Desserts & COFFEES

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream £6

Chocolate Brownie, Raspberry Coulis, Chocolate Soil, Vanilla Ice Cream £6.50

Winter Fruit Crumble, Stewed Apple, Rhubarb & Mixed Fruit, Peanut Butter Crumble, Vanilla Soya Yoghurt (Vegan)(GF) £6.50

Toffee Sundae, Sticky Toffee Pudding Pieces, Meringue, Toffee Sauce, Whipped Cream & Ice Cream £6

Fruit Sorbet, Fresh Mint & Winter Berries (Vegan)(GF) £5

Caramelised Apple and Blackberry Eton Mess, Elderflower Syrup £6

Mrs Dowson's Ice Cream & Sorbet
1 Scoop £2.50 | 2 Scoops £4 |
3 Scoops £5.50

Cheese Board to Share | £9.50
Choose any 3 from: Brie, Lancashire,
Mature Cheddar, Stilton or Goats Cheese
Apple, Celery, Mulled Chutney & Biscuits
Add a Glass of Port £2

Mini Options | All £3.50 | A smaller portion of Sticky Toffee Pudding, Chocolate Brownie, Winter Fruit Crumble or Toffee Sundae

Hot Drinks

Americano	£2.75	Flat White	£2.95
Espresso	£2.75	Hot Chocolate	£2.95
Latte	£2.95	Add Whipped Cream	
Cappuccino	£2.95	and Marshmallows for	75p

Add a Syrup to your Coffee 25p (Ask staff for available flavours)

Pot of Tea

For one: £2.50
Flavoured Teas Available (Ask staff for available flavours)

Liqueur Coffee

£5.25 | Choose from:
Jameson's Whiskey | Baileys | Tia Maria | Cointreau | Dissarano
Lamb's Navy Rum | Courvoisier Brandy | Frangelico

All our food is cooked to order using the freshest ingredients, therefore please be advised cooking times may vary.
If you like your food a bit plainer, most dishes can be simplified to your tastes.

All prices are inclusive of VAT. All items are subject to availability. Ice cream not suitable for lactose intolerant persons. *Approx weight uncooked. All fish dishes may contain bones.
(v) These dishes are suitable for vegetarians. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise these products are handled in a multifunctional kitchen environment. All our products may contain seeds, traces of nuts or nut derivatives.

Express & Light LUNCH MENU

DESIGNED FOR A LUNCH HOUR
(or relaxing afternoon just let us know!)

2 COURSE £10
3 COURSE £13

AVAILABLE MONDAY-FRIDAY 12-6.30PM
Not available Bank Holidays

Mini STARTER

Mini Soup of The Day, Bloomer Bread & Salted Butter (v)
Lancashire Cheese, Sage and Onion Polenta Fritters, Cranberry Relish (v)
Bury Black Pudding Fritters, Leaf Salad, Dijon Mustard Mayo
Smoked Haddock, Lemon, Dill & Chive Paté, Garlic Croûtes
Scott's Butchers Chipolatas, Honey and Sesame Glazed
Caramelised Butternut Squash & Sage Hummus, Homemade Nachos (Vegan)
Cauliflower Bhaji, Local Leaf Salad, Soya Yoghurt Raita (Vegan)
Chicken Liver & Madeira Parfait, Mulled Red Onion Chutney,
Herb Butter & Toasted Bloomer

Salads & VEGETARIAN

Winter Salad, Warm Goats Cheese,
Local Leaf & Fresh Cucumber,
Beetroot & Fig, Walnut Vinaigrette (v)
Starter £7 | Main £12

Blood Tub Salad, Warm Bury Black
Pudding & Picante Chorizo,
New Potatoes, Garlic Croutons,
Broad Beans, Local Leaf, Balsamic
Dressing Starter £7 | Main £12

The Ships PUB CLASSICS

Haddock & Chips,
Beer Battered Haddock Fillet, Twice
Cooked Chips, Mushy Peas & Tartar
Sauce Standard £11.50 | Large £14

The Ship's Steak Pie £13.50
Steak, Bacon, Smithy Mushroom, Baby
Onion & Real Ale Pie, Shortcrust Pastry,
Choice of Potato & Seasonal Vegetables

Sausage of The Day £11
Locally Sourced Sausages, Creamed
Potatoes, Caramelised Onion Gravy

Clarkson's Gammon £12.50
8oz Dry Cured Gammon Steak,
Fried Egg, Roasted Tomato & Pineapple,
Choice of Potato & Seasonal Vegetables

The Ship's Classic Beef Lasagne £12
Traditional Layered Bolognese & Egg
Pasta, Béchamel Sauce, Toasted Garlic
Bread & Dressed Salad

Crock Pot of the Day
See Daily Specials

Bean Chilli, Mixed Beans, Spiced
Tomatoes, Braised Rice, Homemade Nachos
(Vegan) £9.50 (add Chicken for £2.50)

**Satay Sweet Potato, Roasted
Cauliflower & Spinach Curry**,
Fragrant Rice & Soya Riata (Vegan) £12

**Lancashire Cheese, Leek & Spinach
Tartlet**, Buttered Tenderstem Broccoli,
Dressed Rocket (v) £10.50

The Ships SPECIALITIES

Roasted Smoked Haddock Fillet £16
Pan Roasted Smoked Haddock Fillet,
Lightly Spiced Fishcakes, Buttered Winter
Greens, White Wine Chive Cream Sauce

Marinated 8oz Pork Chop £16
8oz Pork Chop, Crackling, White Pudding,
Sage Creamed Potatoes, Spinach, Honey
Roasted Carrots, Apple Puree, Red Wine Jus

Goosnargh Chicken Breast £15.50
Pan Roasted Chicken Breast, Sweet Potato
Puree, Pancetta, Tarragon Creamed
Potatoes, Winter Greens, White Wine
Sauce

Scott's Rump Steak
28 Day Matured Rump Steak
Roasted Tomato, Garlic & Thyme Flat Cap
Mushroom, Beer Battered Onion Rings,
Choice of Potato 6oz £14.50 | 10oz £18

SAUCES | All £3.00
Pepper, Diane, Blue Cheese

Blood Tub (Reduced Meat Stock, Malbec,
Finely Diced Bury Black Pudding)

WINE LIST

WHITE

- | | Bottle
250ml
175ml |
|--|--------------------------|
| 1. Altortas Sauvignon Blanc,
Central Valley, Chile | 17.00
6.00 |
| <i>Bright, refreshing, herbaceous aromas
with gentle gooseberry and lemon fruit.</i> | 4.50 |
| 2. Between Thorns Chardonnay,
South Eastern Australia | 17.00
6.00 |
| <i>Tropical aromas, followed by flavours
of juicy nectarine and peach.</i> | 4.50 |
| 3. Antonio Rubini Pinot Grigio
Delle Venezie, Italy | 18.00
6.50 |
| <i>Shows apple and pear with hints of
white peach and elderflower.</i> | 5.00 |
| 4. Kleine Zalze Cellar Selection
Bush Vines, Chenin Blanc,
Coastal Region, South Africa | 18.00
6.50 |
| <i>Soft and creamy, a hint of ripe exotic
fruit and a delicious vanilla sweetness.</i> | 4.50 |
| 5. Vidal Sauvignon Blanc,
Marlborough, New Zealand | 22.00
7.50 |
| <i>Classically crisp and herbaceously
intense with great complexity, a mingling
of passion fruit and melon flavours.</i> | 5.50 |
| 6. La Campagne Viognier,
Pays d'Oc, France | 19.00 |
| <i>Dry with all the classic characteristics
of the Viognier grape, exhibiting
peaches, dried apricots and floral
aromas.</i> | |
| 7. Don Jacobo Rioja Viura,
Bodegas Corral, Spain | 20.00 |
| <i>Fresh, dry, crisp and modern, from this
classic Spanish region using the local
Viura grape.</i> | |
| 8. Chablis, Bouchard Aîné & Fils,
France | 30.00 |
| <i>Typical light, fresh and fruity nose with
mineral aromas, white flowers and
hints of fresh peach: the palate is dry
with a citrusy freshness.</i> | |

ROSÉ

- | | Bottle
250ml
175ml |
|--|--------------------------|
| 9. Vendange White Zinfandel,
California, USA | 18.00
6.50 |
| <i>A brief time with juice and skin
together gives this delicate colour,
delicious strawberry aroma
and zingy freshness.</i> | 5.00 |
| 10. Vinuva Pinot Grigio Rosé
Delle Venezie, Italy | 18.00
6.50 |
| <i>A delicate pink wine full of fresh,
summer-fruit aromas.</i> | 5.00 |
| 11. Jean-Luc Colombo Les Pins
Couches Rosé, Méditerranée,
France | 22.00 |
| <i>A light, refreshing, dry rosé with a
subtle red-fruit character, dominated
by powerful herbaceous aromas.</i> | |

RED

- | | |
|---|---------------|
| 12. Altortas Merlot,
Central Valley, Chile | 17.00
6.00 |
| <i>Soft, light and fruity Merlot with
plummy aromas and a hint of spice.</i> | 4.50 |
| 13. Casa Albali Tempranillo-Shiraz,
Valdepeñas, Spain | 17.00
6.00 |
| <i>Plenty of ripe cherry and plum fruit
flavours, smooth finish.</i> | 4.50 |
| 14. Granfort Cabernet Sauvignon,
Pays d'Oc, France | 18.00
6.50 |
| <i>All the classic blackcurrant aromas
and flavours, balanced with a soft,
tannic finish.</i> | 5.00 |
| 15. Portillo Malbec, Uco Valley,
Mendoza, Argentina | 22.00
7.50 |
| <i>Plums, blackberries and a touch of
vanilla: fresh fruit flavours,
supported by a touch of spice.</i> | 5.50 |

RED WINE CONTINUED...

WINE LIST

RED

16. Don Jacobo Rioja Reserva, 25.00
 Ve Bodegas Corral, Spain 8.50
Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla-oak character for a mature style. 6.50
17. Fleurie, Pascal Clément, 25.00
 Ve France
The name Fleurie aptly describes the fresh, floral style of the wine.
18. Châteauneuf-du-Pape, 36.00
 Bois de Pied Redal, Organic, Ogier, France
Bright, solid, powerful fruit, overlaid with warm spice and savoury notes..

125ml glass available on request

Ve Vegetarian Wines Ve Vegan Wines Organic Wines

BUBBLES

19. Galanti Prosecco Extra Dry, 20cl 6.50
 Ve Italy
20. Galanti Prosecco Extra Dry, 21.00
 Ve Italy
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.
21. Louis Dornier et Fils Brut, 35.00
 Ve France
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.
22. Taittinger Brut Réserve NV 55.00
 Ve
23. Taittinger Brut Réserve NV 37.5cl 30.00
 Ve
The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.

The
SHIP
 Lathom

The Ship at Lathom

4 Wheat Lane, Lathom, West Lancs, L40 4BX | f @

Telephone: 01704 893 117 | info@shipatlathom.co.uk | www.shipatlathom.co.uk

Lancashire

TAPAS

Perfect as a Bar Snack or Try a Couple as a Starter

Order Any 3 as a Barge Board for £11.50

- Lancashire Cheese, Sage and Onion Polenta Fritters, Cranberry Relish (v) £4
 Bury Black Pudding Fritters, Leaf Salad, Djon Mustard Mayo £4
 Smoked Haddock, Lemon, Dill and Chive Paté, Garlic Croutes £4
 Scott's Butchers Chipolatas, Honey and Sesame Glazed £4
 Fleetwood Whitebait, Local Leaf, Tartar Sauce £4
 Caramelised Butternut Squash and Sage Hummus, Tortilla Nachos (Vegan) £4

To START

Soup of The Day, Bloomer
 Bread & Salted Butter (v) £4.95

Battered Haddock Goujons,
 Dressed Leaf, Lemon Aioli £7.50

Bury Black Pudding, Creamed
 Potatoes, Fried Hens Egg,
 Wholegrain Mustard Cream Sauce £7

Salmon, Smoked Haddock &
 Lancashire Cheese Fishcakes,
 Pickled Vegetables & Lemon Aioli
 £7.50

Cauliflower Bhaji, Local Leaf Salad,
 Soya Yoghurt Raita (Vegan) £6

Chicken Liver & Madeira Parfait,
 Mulled Red Onion Chutney,
 Herb Butter & Toasted Bloomer £7

Roasted Butternut Squash and Sweet
 Potato Risotto, White Wine Cream
 Sauce, Crispy Sage
 £7 Starter | £11.50 as a Main Course

Breaded Brie, Dressed Leaf & Apple
 Salad, Scorched Cranberry's & Walnut
 Dressing £6

Breads & Olives To Share,
 Warm Selection of Breads, Mixed Olives,
 Olive Oil & Balsamic Dip (v)
 £6.50 | Add Feta £1.50

The Ship's Nachos

Homemade Nachos, Cheddar Cheese, Salsa, Jalapenos, & Sour Cream (v)

For One £6.50 | For 2 To Share £9.50

Add a Pot of Bean Chilli (Vegan) £2.50