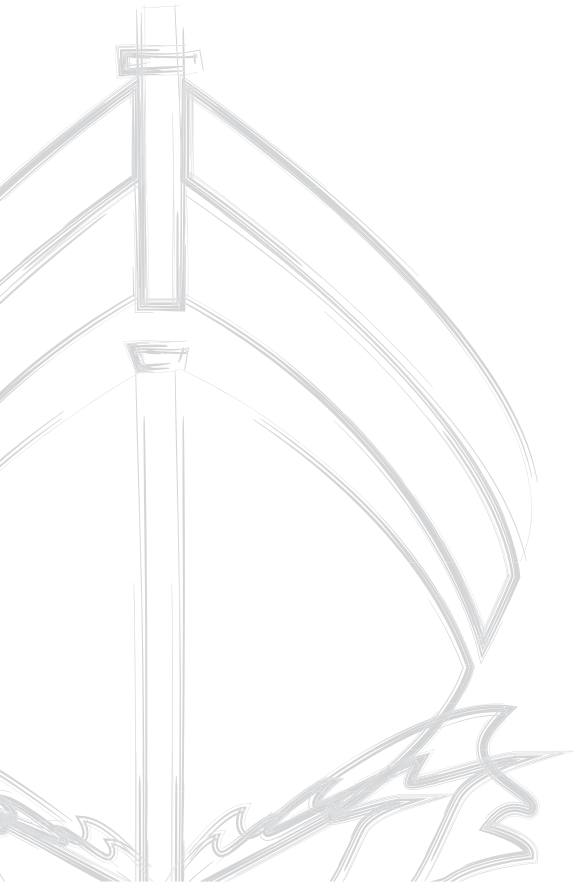


# MENU





# HISTORY

## The Blood Tub

The Ship on Wheat Lane (once 'Wet Lane') in the ancient parish of Lathom is a local icon; known throughout West Lancashire as the 'Blood Tub' or just plain 'The Tub'. It was first a Public House at 4 Wheat Lane, expanding into numbers 6 and 8 in the 19th century, and latterly extended further in 1993. The rather macabre 'Blood Tub' appellation comes with a choice of two legends - each supported by some compelling evidence!

### Legend One:

As a 'navigation' pub for workers on the canals and nearby 'graving dock' and then as a watering hole for competing canal boat crews, a certain amount of fisticuffs amongst the would-be clientele was not unusual. The feisty landlady refused to serve the bloodied combatants, insisting they first clean up in a water filled half-butt outside her proud establishment. This became known as the 'Blood Tub', a name that ultimately was transferred onto the pub itself.

### Legend Two:

An early landlady was a famed producer of black puddings. She sourced her ingredients, particularly pigs blood, from her farmer customers. The deals were largely barter, exchanging jugs of blood, which were emptied into a barrel, for ale; which was then carried off in the same jugs - hopefully thoroughly swilled! The barrel of blood was known as the Blood Tub, again the name being adopted for the pub.

**All dishes are cooked fresh to order using ingredients from the very best locally sourced suppliers in Lancashire.  
Please bare this is mind upon ordering during busy periods.**

**We ask if you can make us aware of any allergies  
or intolerances before ordering your food.  
Gluten free alternatives available upon request.**

# LANCASHIRE TAPAS

ORDER ANY 3 AS A BARGE BOARD FOR £16

PERFECT AS A BAR SNACK OR TRY A COUPLE AS A STARTER

Garlic Bread (Add cheese, Tomato, Jalapenos £1.25 each) [gluten, milk, soya, sulphites, nuts]	£5.00	Hot Smoked Mackerel Paté, Toasted Sourdough [gluten, fish, milk, sulphites, sesame, soya, nuts]	£5.50
Bury Black Pudding Fritters, Wholegrain Mustard Aioli [gluten, eggs, mustard, sulphites]	£5.50	Scott's Butchers Honey & Sesame Chipolatas [gluten, sesame, milk]	£5.25
Caramelised Red Onion Hummus, Tortilla Nachos (Vegan) [gluten, sesame, sulphites]	£4.25	Fleetwood Whitebait, Local Leaf, Tartar Sauce [gluten, fish, eggs, sulphites, mustard]	£4.95
Smokey Nduja Mac n Cheese, Honey Glazed Chorizo, Cheese Sauce, Parmesan Crumb [gluten, milk, sulphites, egg, nuts]	£6.00	Spicy Buffalo Cauliflower Wings Garlic & Herb Mayonnaise (Vegan) [sulphites, soya mustard]	£5.50
		Goosnargh "Salt & Pepper" Chicken Wings [soya, sulphites]	£5.50

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## STARTERS

Breads & Olives to Share, Warm Selection of Breads, Mixed Olives, Salted Butter, Olive Oil & Balsamic Dip (V) [gluten, milk, mustard, sulphites, nuts, soya] <b>Add Feta £2.00</b>	£8.50	Tandoori Spiced Halloumi Fritters, Dressed Salad, Tomato, Red Onion & Coriander Ketchup, Fresh Pomegranate [gluten, milk, eggs, mustard, sulphites]	£8.00
Soup of the Day, Warm Chunky Bloomer Bread [gluten, milk, nuts, soya]	£6.00	Crispy Cod Taco Apple & Red Cabbage Slaw, Sweet Chilli 'Bang Bang' Sauce, Fresh Pineapple Salsa, Coriander & Lime [gluten, soya, fish, sulphites, egg, mustard]	£8.95
Chicken Liver & Smoked Bacon Parfait, Mulled Red Onion Chutney, Herb Butter & Toasted Bloomer [gluten, eggs, milk, mustard, soya]	£8.50	The Ship's Nachos Tortilla Nachos, Cheddar Cheese, Salsa, Jalapenos & Sour Cream (V) [gluten, milk, sulphites]	
Beer Battered Haddock Goujons, Dressed Leaf Salad, Homemade Tartar Sauce [gluten, fish, milk, mustard, sulphites, egg]	£9.25	<b>For One £7.25</b> <b>For Two to Share £12.25</b> <b>Add a pot of Bean Chilli (Vegan) £3.00</b>	



# THE SHIP'S MAIN COURSE

Haddock & Chips, Beer Battered Haddock Fillet,  
Twice Cooked Chips, Mushy Peas & Tartar Sauce  
[fish, gluten, eggs, mustard, sulphites]

Standard £16.50  
Large £17.95

The Ships Steak Pie, Slowly Braised Beef, Smoked Bacon,  
Mushroom, Baby Onion & Real Ale Pie, Shortcrust Pastry,  
Proper Gravy, Choice of Potato & Seasonal Vegetables  
[gluten, eggs, milk, celery, soya, sulphites, mustard]

£17.50

Sausage of the Day, Thick Cut Pork Sausages, Creamed Potatoes,  
Caramelised Onion Gravy, Parsnip Crisps  
[gluten, milk, eggs, soya, sulphites, celery, mustard]

£14.00

Pan Roasted Goosnargh Chicken Breast, Garlic & Parmesan  
Creamed Potatoes, Chorizo, Sun blushed Tomatoes, Greens,  
Nduja Pesto Cream Sauce [gluten, nuts, egg, milk, sulphites]

£18.50

Beef Lasagne, Traditional Layered Bolognaise & Egg Pasta,  
Béchamel sauce, Garlic Bread & Dressed Leaf Salad  
[gluten, eggs, milk, celery, sulphites, soya, mustard, nuts]

£15.50

Clarkson's Gammon, 8oz Dry Cured Gammon Steak,  
Fried Egg, Roasted Tomato & Pineapple, Choice of Potato  
& Seasonal Vegetables [egg, milk]

£17.00

Thick Cut 9oz Pork Chop, Wholegrain Mustard Creamed Potatoes,  
Sticky Red Cabbage, Bury Black Pudding Fritter, Crackling,  
Sautéed Greens, Caramelised Apple Purée, Cider Sauce  
[gluten, milk, eggs, soya, celery, mustard, sulphites]

£19.00

## FISH OF THE DAY, SEE DAILY SPECIALS

Scott's Rump Steak, 28 Day Matured Rump Steak, Roasted Tomato,  
Garlic & Thyme Flat Cap Mushroom, Beer Battered Onion Rings,  
Choice of Potato [gluten, milk, mustard, sulphites]

6 oz £19.00  
10 oz £22.00

## SAUCES all £3.25

Blood Tub, Reduced Meat Stock, Malbec, Diced Bury Black Pudding  
Pepper Sauce | Diane Sauce | Blue Cheese Sauce  
[gluten, milk, eggs, soya, celery, mustard, sulphites]

# SALADS & VEGETARIAN

House salad, Local Leaf, Julienne Vegetables,  
Honey Glazed Goats Cheese, Roasted Beetroot,  
Orange Segments, Candied Walnuts, Balsamic dressing  
[nuts, milk, eggs, mustard, sulphites]

Starter £6.50  
Main £13.50

Buddha Bowl, Spiced Beans & Grains, Tender Stem Broccoli,  
Caramelised Red Onion Hummus, Roasted Butternut Squash,  
Sweet Chilli Vinegarette (Vegan) [soya, gluten, sesame, sulphites, mustard]

£13.50

Blood Tub salad, Local Leaf, Glazed Chorizo & Black Pudding,  
Confit Garlic New Potatoes, Croutons, Honey Mustard Dressing  
[gluten, milk, egg, soya, sulphites, celery, nuts, mustard]

£13.50

Bean Chilli, Mixed Beans, Spiced Tomatoes, Cumin Rice,  
Tortilla Nachos (Vegan) [gluten, sulphites]

£13.00

Teriyaki Cauliflower Steak, Salt & Pepper New Potatoes,  
Sautéed Peppers, Onions & Greens with Garlic & Chilli,  
Teriyaki Glaze, Fresh Spring Onion, Sesame (Vegan) [sesame, soya, sulphites]

£14.95

Indian Style Tikka Masala, Coconut Curry Sauce,  
Spiced Chickpeas, Butternut Squash, Spinach, Cumin Rice,  
Handmade Naan Bread (Vegan) [gluten, soya, mustard, nuts, sulphites]

£14.00

**Add Chicken** [milk] £4.00  
**Halloumi** [milk] £3.50

**King Prawns** [crustacean] £4.95  
**Buttermilk Chicken** [gluten, milk, sulphites] £4.95

## BURGERS

ALL SERVED ON A TOASTED BRIOCHE BUN, WITH ONION RINGS,  
TWICE COOKED CHIPS OR FRIES & 'SLAW' [egg, mustard, sulphites]

Gourmet Burger, 8oz Beef £15.00  
Burger, Gem Lettuce,  
Beef Tomato, Gherkin  
[gluten, milk, eggs, mustard, soya, sulphites, nuts]  
Add Cheese £1.25 or Bacon £1.50

Lancashire Burger, 8oz Burger, £16.00  
Bury Black Pudding, Smoked  
Bacon, Lancashire Cheese, Gem  
Lettuce, Beef Tomato, Gherkin  
[gluten, milk, eggs, mustard, soya, sulphites, nuts]

The Ships Burger, 8oz Burger, £16.00  
Smoked Bacon, Smoked Cheddar  
Cheese, Gem Lettuce, Beef Tomato,  
Gherkin, Red Onion Chutney  
[gluten, milk, eggs, mustard, soya, sulphites, nuts]

Southern Fried Chicken Burger, £16.00  
Buttermilk Chicken Breast, Spicy  
Mayonnaise, Gem Lettuce,  
Beef Tomato & Gherkin  
[gluten, milk, eggs, mustard, soya, sulphites, nuts]

Marinated Panko Halloumi Burger, Spiced Salsa, Gem Lettuce,  
Beef Tomato & Gherkin (V) [gluten, milk, eggs, mustard, soya, sulphites, nuts]

£15.00

# SANDWICHES

SERVED ON A CHOICE OF WHITE OR BROWN BLOOMER,  
WRAP OR BAGUETTE, LOCAL LEAF, SALAD & SHIP'S 'SLAW'

[eggs, mustard, sulphites]

Seared Rump Steak, Fried Onions & Cheddar or Blue Cheese [gluten, milk, soya, nuts]	£15.00	Melted Brie & Caramelised Red Onion, Rocket & Balsamic, [gluten, milk, mustard, soya, nuts]	£10.50
Smoked Back Bacon, Mature Cheddar Cheese, Caramelised Red Onion Chutney [gluten, milk, sulphites, soya, nuts]	£11.50	Cajun Chicken, Gem Lettuce, Beef Tomato, Sweet Chilli Mayonnaise [gluten, egg, milk, mustard, soya, nuts]	£11.00
Fish Butty, Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce [fish, gluten, egg, mustard, sulphites, soya, milk, nuts]	£11.95	Seared Halloumi, Caramelised Red Onion Hummus, Gem Lettuce, Red Cabbage Slaw [gluten, egg, sesame, milk, mustard, sulphites, sesame, soya, nuts]	£11.50

**Add Hand Cut Chips or Skin on Fries for £3.50**

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## PUB BUTTIES

Hand Cut Chip Butty [gluten, milk, soya, nuts] £5.00

Smoked Bacon Butty [gluten, milk, soya, nuts] £5.50

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## SIDES

Twice Cooked Chips [sulphites]	£4.00
Fries	£4.00
Salt & Pepper Chips [soya, sulphites]	£5.95
Salt & Pepper Fries [soya, sulphites]	£5.95
Beer Battered Onion Rings [gluten, sulphites, mustard]	£4.00
Mushy Peas	£2.00
Creamy Mashed Potato [milk]	£3.50
Dressed Side Salad [mustard, sulphites]	£3.80
Seasonal Vegetables	£3.80
Ships 'slaw' [egg, mustard, sulphites]	£3.00
Bowl of Mixed Olives [sulphites]	£4.50

# DESSERTS

Sticky Toffee Pudding,  
Salted Caramel Sauce, Vanilla Ice Cream  
[gluten, eggs, milk, sulphites] £7.50

Dark & White Chocolate Brownie,  
White Chocolate Sauce, Chocolate Soil, Vanilla Ice Cream  
[gluten, eggs, milk, nuts] £7.50

Toffee Apple & Blackberry Crumble,  
Crumble topping, Vanilla Soya Yoghurt (Vegan)  
or Ice Cream (Not Vegan) [milk]  
£7.25

Fruit Sorbet, Fresh Berries (Vegan) £6.00

Mrs Dowson's Ice Cream [milk]  
1 Scoop £2.50 | 2 Scoops £4.00 | 3 Scoops £5.50  
(Ask staff for available flavours)  
Ice cream may contain traces of the following  
[gluten, soya, eggs, nuts]

# HOT DRINKS

Americano	£3.35
Espresso	£3.35
Latte	£3.50
Cappuccino	£3.50
Flat White	£3.50
Hot Chocolate	£3.50

Add Whipped Cream & Marshmallows for 75p  
Add a Flavoured Shot 25p  
(Ask staff for available flavours)

POT OF TEA  
£2.50  
Flavoured Teas Available £3.00  
(Ask staff for available flavours)

LIQUEUR COFFEE  
£6.25  
Choose from: Jamesons Whiskey, Baileys, Tia Maria, Cointreau,  
Amaretto, Captain Morgan's Rum, Courvoisier Brandy