



MENU

The
SHIP
Lathom
COUNTRY INN & DINING

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 our food is cooked fresh to order, some dishes will take longer than others, so please bear this in mind when ordering.

We take maximum caution to prevent cross contamination, however any product may contain traces, as all menu items are produced in the same kitchen.

**Please advise a server of any allergens prior to ordering.
Gluten free alternatives available upon request.**

LANCASHIRE TAPAS

ORDER ANY 3 AS A BARGE BOARD
FOR £18.50

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

Bury Black Pudding Fritters, Wholegrain Mustard Aioli [gluten, eggs, mustard, sulphites]	£6.50	Lancashire Mac n Cheese, Honey Glazed Pancetta, Cheese Sauce, Parmesan Crumb [gluten, milk, sulphites, egg]	£7.50
Caramelised Red Onion Hummus, Tortilla Nachos (Vegan) [gluten, sesame, sulphites]	£5.00	"Salt & Pepper" Chicken Wings, Fresh Chilli & Spring Onion [soya, sulphites]	£6.95
Teriyaki Cauliflower Bites Bang Bang Sauce, Dressed Asian Salad (Vegan) [nuts, sulphites, soya, mustard, sesame]	£6.95	Clarkson's Honey & Sesame Chipolatas [gluten, sesame, milk, sulphites, nuts]	£6.95
Fleetwood Whitebait, Local Leaf, Tartar Sauce [gluten, fish, eggs, sulphites, mustard]	£5.50	Garlic Bread (Add Cheese, Tomato, Jalapenos £1.50 each) [gluten, milk, soya, sulphites, nuts]	£5.00

STARTERS

Breads & Olives to Share, Warm Selection of Breads, Mixed Olives, Salted Butter, Olive Oil & Balsamic Dip (V) (Add Feta £2) [gluten, milk, mustard, sulphites, nuts, soya]	£9.95	Crispy Cod Taco, Apple & Red Cabbage Slaw, Sweet Chilli 'Bang Bang' Sauce, Charred Corn Salsa & Lime [gluten, soya, fish, sulphites, egg, mustard]	£9.50
Hot Honey Buttermilk Chicken Goujons, Dressed Leaf Salad, Crispy Onions, Siracha Mayonnaise [gluten, milk, sulphites, egg, mustard]	£10.00	Chicken Liver & Smoked Bacon Parfait, Mulled Red Onion Chutney, Herb Butter & Toasted Bloomer [gluten, eggs, milk, sulphites, mustard, nuts, soya]	£9.25
Pan Fried Halloumi, Sweet Chilli Jam, Local Leaf, Honey Mustard Vinaigrette (V) [milk, mustard, sulphites]	£9.50	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]	£9.75	For One For Two to Share	£8.50 £14.00

THE SHIP'S MAIN COURSE

Haddock & Chips, Beer Battered Haddock Fillet, Standard £17.50
Twice Cooked Chips, Mushy Peas & Tartar Sauce Large £19.50
[gluten, eggs, mustard, sulphites, fish]

The Ships Steak Pie, Slowly Braised Beef, Smoked Bacon, £19.95
Mushroom, Baby Onion & Real Ale Pie, Shortcrust Pastry, Honey Glazed
Carrots, Braised Red Cabbage, Proper Gravy, Choice of Potato
[gluten, eggs, milk, celery, soya, sulphites, mustard]

Sausage of the Day, Thick Cut Pork Sausages, Creamed Potatoes, £16.00
Caramelised Onion Gravy, Parsnip Crisps
[gluten, milk, eggs, soya, sulphites, celery, mustard]

French Trimmed Chicken Breast, Garlic Creamed Potatoes, £21.50
Sun Dried Tomatoes, Crispy Pancetta, Charred Leeks, Sautéed Greens,
Parmesan Crumb, Wild Mushroom Cream Sauce [gluten, egg, milk, sulphites]

Beef Lasagne, Traditional Layered Bolognese & Egg Pasta, £16.95
Béchamel Sauce, Garlic Bread & Dressed Leaf Salad
[gluten, eggs, milk, celery, sulphites, soya, mustard, nuts]

Clarkson's Gammon, 8oz Dry Cured Gammon Steak, £17.95
Fried Egg, Roasted Tomato & Pineapple, Choice of Potato
& Seasonal Vegetables [egg, milk]

Thick Cut 9oz Pork Chop, Smoked Cheddar Creamed Potatoes, £19.95
Sticky Red Cabbage, Honey Roasted Carrots, Bury Black Pudding Fritter,
Crackling, Sautéed Greens, Caramelised Apple Purée, Cider Sauce
[gluten, milk, eggs, soya, celery, mustard, sulphites]

FISH OF THE DAY, SEE DAILY SPECIALS

Butcher Farrel's Rump Steak, 28 Day Matured Rump Steak, 6 oz £21.00
Roasted Tomato, Garlic & Thyme Flat Cap Mushroom, 10 oz £24.00
Beer Battered Onion Rings, Choice of Potato
[gluten, milk, mustard, sulphites]

SAUCES all £3.25

Blood Tub Sauce - 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, Crumbled Feta Cheese, Roasted Beetroot, Candied Walnuts, Olives, Honey Mustard Vinaigrette, Aged Balsamic [nuts, milk, mustard, sulphites]	Starter £7.00 Main £14.00
Meze Bowl, Spiced Beans & Grains, Red Onion Hummus, Tender Stem Broccoli, Roasted Sweet Potato, Charred Corn, Sweet Chilli Vinegarette (Vegan) [soya, gluten, sesame, sulphites, mustard]	£14.50
Firecracker Mushrooms, Crispy Wild Mushroom in Firecracker Sauce, Udon Noodles, Pak Choi, Tender Stem Broccoli, Spring Onion & Chilli (Vegan) [gluten, sesame, soya, sulphites, nuts]	£16.00
Pan Roasted Cauliflower Steak, Cajun New Potatoes, Charred Corn Salsa, Chimichurri, Fresh Spring Onion & Chilli (Vegan) [sulphites]	£14.95
Katsu Curry, Coconut Curry Sauce, Pak Choi, Roasted Sweet Potato, Jasmine Rice, Pickled Vegetables, Fresh Spring Onion & Chilli (Vegan) [soya, mustard, sulphites]	£14.95
Add Chicken [milk] £4.95 Halloumi [milk] £4.95 King Prawns [crustacean] £6.00 Panko Breaded Chicken [gluten, milk, sulphites] £4.95	

BURGERS

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

Gourmet Burger, £17.50 8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkin [gluten, milk, eggs, mustard, soya, sulphites, sesame, nuts] Add Cheddar or Blue Cheese £1.50 or Bacon £1.50	Lancashire Burger, 8oz Burger, £17.95 Bury Black Pudding, Smoked Bacon, Lancashire Cheese, Gem Lettuce, Beef Tomato, Gherkin [gluten, milk, eggs, mustard, soya, sulphites, sesame, nuts]
The Smokey Burger, 8oz Burger, £17.95 Smoked Bacon, Smoked Cheddar Cheese, Gem Lettuce, Beef Tomato, Gherkin, BBQ Sauce [gluten, milk, eggs, mustard, soya, sulphites, sesame, nuts]	Hot Honey Buttermilk Chicken £17.95 Burger, Buttermilk Chicken Breast, Siracha Mayonnaise, Gem Lettuce, Red Cabbage Slaw [gluten, milk, eggs, mustard, soya, sulphites, sesame, nuts]

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, egg, milk, sulphites, mustard, soya, nuts]

£17.95

**Smoked Back Bacon, Mature
Cheddar Cheese, Caramelised
Red Onion Chutney**
[gluten, egg, milk, sulphites, mustard, soya, nuts]

£13.95

**Fish Butty, Beer Battered
Haddock Goujons,
Dressed Leaf, Tartar Sauce**
[fish, gluten, egg, mustard, sulphites, soya, milk, nuts]

£13.95

**Melted Brie & Caramelised
Red Onion, Rocket & Balsamic,**
[gluten, egg, milk, mustard, soya, nuts, sulphites]

£12.95

**Cajun Chicken, Gem Lettuce,
Beef Tomato,
Sweet Chilli Mayonnaise**
[gluten, egg, milk, mustard, soya, nuts, sulphites]

£13.95

**Seared Halloumi, Dressed
Rocket & Sweet Chilli Jam**
[gluten, egg, milk, mustard, soya, nuts, sulphites]

£13.95

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

£3.75

PUB BUTTIES

Hand Cut Chip Butty [gluten, milk, soya, nuts, sulphites] £6.00

Smoked Bacon Butty [gluten, milk, soya, nuts] £6.00

SIDES

Bowl of Twice Cooked Chips [sulphites]	£4.75
Bowl of Skin on Fries	£4.75
Salt & Pepper Chips [soya, sulphites]	£6.95
Salt & Pepper Fries [soya, sulphites]	£6.95
Beer Battered Onion Rings [gluten, sulphites, mustard]	£4.50
Mushy Peas	£2.95
Creamy Mashed Potato [milk]	£3.95
Dressed Side Salad [mustard, sulphites]	£3.95
Seasonal Vegetables	£4.00
Ships 'slaw' [egg, mustard, sulphites]	£3.00
Bowl of Mixed Olives [sulphites]	£5.00

DESSERTS

Sticky Toffee Pudding,
Salted Caramel Sauce, Vanilla Ice Cream
[gluten, eggs, milk, sulphites] £7.95

Milk Chocolate Brownie, Berry Coulis,
Chocolate Soil, Vanilla Ice Cream
[gluten, eggs, milk, nuts] £7.95

Caramelised Apple & Summer Fruit Crumble,
Crumble topping, Vanilla Soya Yoghurt (Vegan)
or Ice Cream (Not Vegan) [milk] £7.95

Fruit Sorbet, Fresh Berries (Vegan) £6.95

Mrs Dowson's Ice Cream [milk]
1 Scoop £2.50 | 2 Scoops £5.00 | 3 Scoops £7.00
(Ask staff for available flavours)
Ice cream may contain traces of the following
[gluten, soya, eggs, nuts]

HOT DRINKS

Americano	£3.80
Espresso	£3.50
Latte	£3.90
Cappuccino	£3.90
Flat White	£3.90
Hot Chocolate	£3.90

Add Whipped Cream & Marshmallows for £1
Add a Flavoured Shot 50p
(Ask staff for available flavours)
Add Oat Milk 25p

POT OF TEA
£2.95

Flavoured Teas Available £3.00
(Ask staff for available flavours)

LIQUEUR COFFEE
£7.50

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



WINE LIST

WHITE WINE

	175ml	250ml	Bottle
Mirabello Pinot Grigio <i>Italy</i> <i>A fresh dry white with gentle floral and citrus aromas, balanced by lemony acidity and a crisp finish</i>	£5.85	£6.85	£21.50
Tierra Alta Sauvignon Blanc <i>Chile</i> <i>A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours</i>	£6.50	£7.70	£23
Soldiers Block Chardonnay <i>Australia</i> <i>A vibrant, fruit forward Chardonnay with a touch of oak ageing to add richness and complexity. Notes of tangerine and nectarine coupled with fresh acidity</i>	£6.75	£8.40	£25
Featherdrop Sauvignon Blanc <i>New Zealand Marlborough</i> <i>Bold flavours of lemon, lime, grapefruit and gooseberry embodying a refreshing clean finish with variety and character</i>	£9.75	£11.50	£33
Feudo Arancio Grillo <i>Italy</i> <i>Deep straw yellow in colour this Grillo displays fragrant and distinctively tropical aromas featuring notes of mango and papaya, blending well with inklings of jasmine and wildflowers</i>			£28
Vinho Verde, Azahar <i>Portugal</i> <i>Bright and lively with delicate orange blossom aromas, green fruit flavours and vibrant minerality</i>			£30
Petit Chablis, Domaine Hamelin <i>France</i> <i>Dry, fruity and elegant. Subtle aromas of white flowers and Green apple on the nose with a touch of steely minerality in the finish</i>			£50

RED WINE

	175ml	250ml	Bottle
Tierra Alta Merlot <i>Chile</i> <i>A deeply coloured and juicy Merlot showing leafy, cool -climate fruit aromas. The palate is rich with fresh plum flavours and herbaceous notes</i>	£6.50	£7.70	£23
Soldiers Block Shiraz <i>Australia</i> <i>Deep purple with vivid ruby highlights. This Shiraz charms with ripe dark fruits, a hint of spice, and a subtle savoury note</i>	£6.85	£8.55	£25.50
Sieur D'Arques Aimery Cabernet Sauvignon <i>France</i> <i>It's bouquet immediately appears fruity and reveals aromas of currents and red fruits. In addition, there are subtle notes of pepper that harmoniously round out the varietal characteristics of this Cabernet Sauvignon</i>	£6.50	£7.70	£23
Bodega Norton Porteño Malbec <i>Argentina</i> <i>A bold Malbec that offers pure, concentrated flavours of dark ripe fruit, hints of plum and a lovely round finish</i>	£8	£10.50	£30
Promesa Rioja Crianza <i>Spain</i> <i>A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness</i>			£37
Château Montaguilloon, Montagne-Saint Emillion <i>France</i> <i>An expressive nose of roasted plums, dried herbs and fresh earthy notes leads to a full, plush palate typical of this very successful vintage</i>			£50
Norton Privada Family Blend <i>Argentina</i> <i>Excellent aromatic complexity with notes of ripe fruit, spices, and hints of smoke and coffee. Rich and generous on the palate with superb concentration</i>			£55

ROSÉ WINE

	175ml	250ml	Bottle
Mirabello Pinot Blush <i>Italy</i> <i>Floral coral pink –strawberry and bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish</i>	£6	£7.35	£22
Golden State Zinfandel Rosé <i>USA California</i> <i>A refreshing and fruity wine made from 100% California grapes. It's delicate pink colour and enticing aromas of ripe strawberries and cherry's make it the perfect summer wine</i>	£6.75	£8.25	£24.50
Côtes De Provence Rosé Carte Noire MVST <i>France</i> <i>Rosé light pink robe with ruby reflections. A gourmet and spicy nose with notes of small red fruits. Located in the golden triangle, recognised as being one of the best soils to grow Côtes De Provence wines</i>			£37.50

CHAMPAGNE

Le Dolci Colline Prosecco <i>Italy</i> <i>A classic Italian fizz – gently aromatic, crisp and delicate with subtle fresh apple flavours</i>	Single Serve Bottle £9.50	Bottle £28
Champagne Testulat Carte d'Or Blanc de Noirs Brut NV <i>France</i> <i>Made from red grapes only – Pinot Noirs (50%) and Pinot Meunier (50%). A rich and fruity style of champagne with notes of vanilla and peaches. Elegant and well balanced, it can be enjoyed at any time</i>		Bottle £50
Laurent Perrier La Cuvée <i>France</i> <i>La Cuvée is pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, underpinned with hints of white flowers. A perfect balance between freshness and finesse, the palate is full bodied, complex and creamy, displaying great length on the finish</i>		Bottle £75

