

THE SHIP AT LATHOM
MOTHER'S DAY MENU 2026

STARTER

Leek & Potato Soup, Croutons & Warm Brown (V)

Warm Selection of Breads, Olives, Olive Oil, Salted Butter & Aged Balsamic

Prawn Marie Rose, North Atlantic Prawns, Marirose Sauce, Iced Gem Lettuce, Granary Bread, Salted Butter

Black Pudding Fritters, Dressed Leaf Salad, Wholegrain Mustard Mayonnaise

Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce

Chicken Liver & Smoked Bacon Parfait, Mulled Red Onion Chutney, Herb Butter & Toasted Bloomer

Fresh Scottish Smoked Salmon, Garlic Toasted Sourdough, Chive Cream Cheese, Crispy Capers, Dill Oil (£3.50 Supplement)

Caramelised Red Onion Hummus, Tortilla Nachos (Vegan)

Brie & Camembert Bon Bons, Dressed Leaf, Thyme Infused Local Honey

MAIN COURSE

Roast Topside of Beef, Rosemary & Thyme Duck Fat Roasted Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Buttered Greens, Yorkshire Pudding, Proper Gravy

Roast Chicken Breast, Rosemary & Thyme Duck Fat Roasted Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Buttered Greens, Proper Gravy

The Ships Sunday Special, Trio of Roast Beef, Honey Roast Gammon, Roast Pork, Duck Fat, Rosemary & Thyme Roasted Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Buttered Greens, Crackling, Apple Puree, Yorkshire Pudding & Proper Gravy (£8.50 Supplement)

The Ship's Vegan Roast, Red Onion & Rosemary Linda McCartney Sausages, Roasted Potatoes, Seasonal Vegetables, Sautéed Greens, Braised Red Cabbage, Vegan Gravy (V)

Gourmet Burger, 8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkins, Toasted Brioche, Beer Battered Onion Rings, Slaw & Fries (Add Cheese or Bacon)

Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce & Lemon

Pan Roasted Seabass, Parsley & Garlic Crushed Potatoes, King Prawns, Buttered Greens, White Wine Cream Sauce (£4 Supplement)

Butcher Farrel's 8oz Rump Steak, Cooked to Your Liking, Beer Battered Onion Rings, Skin on Fries, Flat Cap Mushroom & Tomato, Pepper Sauce (£5 Supplement)

Meze Bowl, Apricot Cous Cous, Red Onion & Confit Garlic Hummus, Dressed Leaf, Tender Stem Broccoli, Roasted Butternut Squash, Mint Yoghurt Dressing (Vegan)

Pan Roasted French Trimmed Chicken Breast, Garlic Creamed Potatoes, Cauliflower & Truffle Puree, Crispy Pancetta, Sautéed Greens, White Wine Cream Sauce

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

Beef Lasagne, Traditional Layered Bolognese & Egg Pasta, Bechamel Sauce, Garlic Bread & Dressed Salad

DESSERT

Milk Chocolate Brownie, Chocolate Soil, Berry Coolis, Vanilla Bean Ice Cream

Caramelised Apple & Blackberry Crumble, Vegan Vanilla Yoghurt (Vegan & GF) Not Vegan? have it with Ice Cream, Cream or Custard

Sticky Toffee Pudding, Salted Caramel Sauce & Vanilla Bean Ice Cream

2 COURSE £31.50 ~ 3 COURSE £36.50