

THE SHIP AT LATHOM
EASTER SUNDAY MENU 2026

STARTER

Warm Selection of Homemade Breads, Olives, Olive Oil, Salted Butter & Balsamic Dip (V)

Honey Roast Parsnip Soup, Croutons & Warm Bloomer (V)

Black Pudding Fritters, Dressed Leaf Salad, Lancashire Sauce Aoili

Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce

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

Roasted Red Pepper Hummus, Tortilla Nachos (Vegan)

Salt & Pepper Chicken Wings, Sauteed Peppers & Onions, Fresh Spring Onions & Chilli

Pan Fried King Prawns & Chorizo, Garlic Butter, Homemade Focaccia, Dressed Leaf (£3.50 Supplement)

Brie Bon Bons, Thyme Infused Honey, Dressed Leaf, Cranberry Jam

MAIN COURSE

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

Roast Pork, Duck Fat, Rosemary & Thyme Roast Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Buttered Greens, Crackling, Apple Puree & Proper Gravy

Butcher Farrell's Roast Leg of Lamb, Duck Fat, Rosemary & Thyme Roast Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Minted Greens, Yorkshire Pudding, Proper Gravy (£5 Supplement)

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

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

Gourmet Burger, 8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkin with Fries & Onion Rings (add Bacon, Cheese or both)

Oven Roasted Haddock Fillet, Garlic & Parsley Crushed New Potatoes, King Prawns, Buttered Greens, Sauvignon Cream Sauce (£3.50 Supplement)

The Ships Steak Pie, Slowly Braised Beef, Smoked Bacon, Mushroom, Baby Onion & Real Ale Pie, Shortcrust Pastry, Proper Gravy, Choice of Potato & Seasonal Vegetables

French Trimmed Chicken Breast, Garlic creamed Potatoes, Sun Dried Tomatoes, Honey Glazed Chorizo, Sauteed Greens, Parmesan Crumb, Wild Mushroom Cream Sauce

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

Katsu Curry, Coconut Curry Sauce, Pak Choi, Roasted Butternut Squash, Jasmine Rice, Pickled Vegetables, Fresh Spring Onion & Chilli (Vegan)

Meze Bowl, Apricot Cous Cous, Roasted Red Pepper Hummus, Dressed Leaf, Sesame Pak Choi, Roasted Butternut Squash, Mint Yoghurt Dressing (Vegan)

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

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

DESSERT

Double Chocolate Brownie, Berry Coulis, Chocolate Soil, Raspberry Ripple Ice Cream

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

Sticky Toffee Pudding, Salted Caramel Sauce, Choice of Vanilla Bean Ice Cream or Custard

Mini Eggs Cheesecake, Vanilla Bean Ice Cream, Chocolate Soil

2 COURSE £32 ~ 3 COURSE £37