

THE SHIP AT LATHOM  
FATHER'S DAY MENU 2026

STARTER

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

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

Black Pudding Fritters, Dressed Leaf Salad, Lancashire Sauce Mayonnaise

Beer Battered Haddock Goujons, Dressed Leaf Salad, 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, Fresh Chilli & Spring Onion

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

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

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

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

Ship's Special Roast, Trio of Beef, Pork & Gammon, Duck Fat Rosemary & Thyme Roast Potatoes, Creamed Potatoes, Honey Roasted Root Vegetables, Buttered Greens, Yorkshire Pudding, Crackling, Apple Puree, Proper Gravy (£8 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)

Gourmet Burger, 8oz Beef Burger, Gem Lettuce, Beef Tomato, Gherkins, Toasted Brioche, Beer Battered Onion Rings, Skin on Fries, House Slaw (add Bacon or Cheese)

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

Pan Roasted Seabass, Garlic & Parsley Crushed Potatoes, King Prawns, Roasted Leeks, White Wine Cream Sauce, Green Herb Oil (£3.50 Supplement)

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

The Ship's Salt & Pepper Chicken, Sauteed Onions & Peppers, Jasmine Rice, Hand Cut Chips, House Curry Sauce, Fresh Spring Onion & Chilli's

Pan Roasted French Trimmed Chicken Breast, Garlic Creamed Potatoes, Carrot Puree, Chorizo, Nduja Pesto, Sauteed Greens, Parmesan Crumb, White Wine Cream Sauce

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

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

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

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

DESSERT

Double Chocolate Brownie, Berry Coulis, Vanilla Bean Ice Cream

Caramelised Apple & Summer Fruit 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

Vanilla Bean Panna Cotta, Fruit Compote, Fresh Berries

2 COURSE £31.50 ~ 3 COURSE £36.50