

THE SHIP AT LATHOM

MAIN MENU

LANCASHIRE TAPAS

Perfect as a Bar Snack or Try a Couple as a Starter
Order Any 3 as a Barge Board For £19.95

Garlic Bread Add Cheese, Tomato or Jalapeños (V)
[gluten, nuts, milk, soya, sulphites] £6.75

Bury Black Pudding Fritters, Lancashire Sauce Aioli
[gluten, soya, mustard, egg, sulphites] £6.95

Caramelised Red Onion & Beetroot Hummus, Tortilla
Nachos (Vegan) [gluten, soya, sesame, sulphites] £5.50

Sticky Sesame Teriyaki Cauliflower Bhajis, Fresh Chilli
& Spring Onion (Vegan) [soya, sesame, sulphites] £7.25

Lancashire Mac n Cheese, Crispy Glazed Panchetta,
Cheese Sauce, Parmesan Crumb [gluten, nuts, milk, soya,
egg, sulphites] £8.95

“Salt & Pepper” Chicken Wings, Fresh Chilli & Spring
Onion [soya, sulphites] £7.95

Clarkson's Honey & Sesame Chipolatas [gluten, nuts,
milk, soya, sesame, sulphites] £6.95

Cajun Spiced Fleetwood Whitebait, Local Leaf, Tartar
Sauce [gluten, soya, mustard, egg, fish, sulphites] £5.95

BURGERS

All Served on a Toasted Brioche Bun with Onion Rings,
Twice Cooked Chips or Fries & House ‘Slaw’

Gourmet Burger, 8oz Beef Burger, Grilled Cheddar
Cheese, Gem Lettuce, Beef Tomato, Gherkin [gluten,
nuts, milk, soya, mustard, egg, sulphites] £19.50

The Smokey Burger, 8oz Beef Burger, Smoked Bacon,
Smoked Cheddar Cheese, Gem Lettuce, Beef Tomato,
Gherkin BBQ Sauce [gluten, nuts, milk, soya, mustard,
egg, sulphites] £19.50

Lancashire Burger, 8oz Beef Burger, Bury Black
Pudding, Smoked Bacon, Lancashire Cheese, Gem
Lettuce, Beef Tomato, Gherkin [gluten, nuts, milk, soya,
mustard, egg, sulphites] £19.75

Hot Honey Buttermilk Chicken Burger, Buttermilk
Chicken Breast, Siracha Mayonnaise, Gem Lettuce, Red
Cabbage Slaw [gluten, nuts, milk, soya, mustard, egg,
sulphites] £19

SALADS & VEGETARIAN

Winter Salad, Dressed Local Leaf, Julienne Vegetables,
Honey Roasted Goats Cheese, Orange Segments, Candied
Walnuts, New Potatoes, Honey Mustard Vinaigrette, Aged
Balsamic (V) [nuts, milk, soya, mustard, sulphites]
Starter £9 | Main £15.95

Meze Bowl, Apricot Cous Cous, Caramelised Red Onion
& Beetroot Hummus, Dressed Leaf, Sesame Pak Choi,
Roasted Sweet Potato, Mint Yoghurt Dressing (Vegan)
[gluten, soya, sesame, sulphites] £16

Pan Roasted Cauliflower Steak, Salt & Pepper New
Potatoes, Sautéed Greens, Fresh Spring Onion & Chilli
(Vegan) [soya, sulphites] £16

Katsu Curry, Coconut Curry Sauce, Pak Choi, Roasted
Sweet Potato, Jasmine Rice, Pickled Vegetables, Fresh
Spring Onion & Chilli (Vegan) [soya, mustard, sesame,
sulphites] £16.50

Add Chicken [milk, soya] £4.95

Add King Prawns [milk, soya, crustacean] £6

Add Panko Breaded Chicken [gluten, milk, soya, egg] £4.95

STARTERS

Homemade Bread & Olives to Share, Warm Selection of
Breads, Mixed Olives, Salted Butter, Olive Oil &
Balsamic Dip (V) [gluten, nuts, milk, soya, mustard,
sulphites] £11.95

Hot Honey Buttermilk Chicken Goujons, Dressed Leaf
Salad, Crispy Onions, Siracha Mayonnaise [gluten, milk,
soya, mustard, egg, sulphites] £10.50

Crispy Fish Taco, Chunky Haddock, Red Cabbage Slaw,
Sweet Chilli ‘Bang Bang’ Sauce, Tomato Salsa & Lime
[gluten, soya, mustard, egg, fish, sulphites] £9.95

Beer Battered Haddock Goujons, Dressed Leaf Salad,
Homemade Tartar Sauce [gluten, soya, mustard, egg, fish,
sulphites] £10.95

Chicken Liver & Smoked Bacon Parfait, Mulled Red
Onion Chutney, Herb Butter & Toasted Bloomer [gluten,
nuts, milk, soya, mustard, egg, sulphites] £9.50

Honey Roasted Goats Cheese, Dressed Leaf Salad,
Pistachio Crumb, Cranberry Jam, Orange Vinaigrette (V)
[nuts, milk, soya, mustard, sulphites] £10.50

The Ship's Nachos, Tortilla Nachos, Cheddar Cheese,
Salsa, Jalapeños & Sour Cream (V) [gluten, milk, soya,
sulphites]

For One £9 | For Two to Share £14.75

THE SHIP'S MAIN COURSE

Haddock & Chips, Beer Battered Haddock Fillet, Twice
Cooked Chips, Mushy Peas & Tartar Sauce [gluten, soya,
mustard, egg, fish, sulphites]
Standard £18.95 | Large £20.50

The Ship's Steak Pie, Slowly Braised Beef, Smoked
Bacon, Mushroom, Baby Onion & Real Ale Pie,
Shortcrust Pastry, Honey Glazed Carrots, Braised Red
Cabbage, Proper Gravy, Choice of Potato [gluten, milk,
soya, mustard, egg, celery, sulphites] £20.95

Sausage of the Day, Thick Pork Sausages, Creamed
Potatoes, Caramelised Onion Gravy, Parsnip Crisps
[gluten, milk, soya, mustard, egg, celery, sulphites] £16.95
French Trimmed Chicken Breast, Sweet Potato Mash,
Crispy Pancetta, Sautéed Greens, Parmesan Crumb, White
Wine Cream Sauce [gluten, milk, soya, egg, sulphites]
£22.95

Beef Lasagne, Traditional Layered Bolognese & Egg
Pasta, Bechamel Sauce, Garlic Bread & Dressed Leaf
Salad [gluten, nuts, milk, soya, mustard, egg, celery,
sulphites] £17.95

Clarkson's Gammon, 8oz Dry Cured Gammon Steak,
Fried Egg, Roasted Tomato & Pineapple, Choice of Potato
& Seasonal Vegetables [milk, soya, egg] £19.50

Lamb Shepard's Pie, Slowly Braised Minted Lamb
Shoulder, Cheddar Creamed Potato Topping, Pickled Red
Cabbage & Beetroot, Seasonal Greens [gluten, milk, soya,
mustard, egg, celery, sulphites] £24.95

Thick Cut 9oz Pork Loin Steak, Oak Smoked Cheddar
Creamed Potatoes, Sticky Red Cabbage, Honey Roasted
Carrots, Bury Black Pudding Fritter, Crackling, Sautéed
Greens, Caramelised Apple Purée, Blackberry Jus [gluten,
milk, soya, mustard, egg, celery, Sulphites] £19.95

FISH OF THE DAY, See Daily Specials

Butcher Farrell's Rump Steak, 28 Day Matured 8oz
Rump Steak, Roasted Tomato, Garlic & Thyme Flat Cap
Mushroom, Beer Battered Onion Rings, Choice of Potato
[gluten, milk, soya, mustard, sulphites] £24.50

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MAIN MENU

SANDWICHES

Served on a Choice of White or Brown Bloomer, Wrap or Ciabatta, Local Leaf Salad & Ships's 'Slaw'

Seared Rump Steak, Fried Onions & Cheddar or Blue Cheese [gluten, nuts, milk, soya, mustard, egg, sulphites] £18.95

Smoked Back Bacon, Mature Cheddar Cheese, Caramelised Red Onion Chutney [gluten, nuts, milk, soya, mustard, egg, sulphites] £14.50

Melted Brie & Caramelised Red Onion, Rocket & Balsamic (V) [gluten, nuts, milk, soya, mustard, egg, sulphites] £13.95

Fish Butty, Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce [gluten, nuts, milk, soya, mustard, egg, fish, sulphites] £14.50

Cajun Chicken, Gem Lettuce, Beef Tomato, Sweet Chilli Mayonnaise [gluten, nuts, milk, soya, mustard, egg, sulphites] £14.50

Honey Roasted Goats Cheese, Pistachio Crumb, Cranberry Jam, Dressed Rocket (V) [gluten, nuts, milk, soya, mustard, egg, sesame, sulphites] £14.50

Add Hand Cut Chips
Or Skin on Fries for £3.95

PUB BUTTIES

Hand Cut Chip Butty [gluten, nuts, milk, soya] £6.75

Smoked Bacon Butty [gluten, nuts, milk, soya] £6.95

SIDES

Bowl of Twice Cooked Chips [soya, sulphites] £4.95

Bowl of Skin on Fries [soya, sulphites] £4.95

Salt & Pepper Chips [soya, sulphites] £6.95

Salt & Pepper Fries [soya, sulphites] £6.95

Loaded Cheesy Chips, Proper Gravy, Crispy Onions [gluten, milk, soya, mustard, egg, celery, sulphites] £7.95

Beer Battered Onion Rings [gluten, soya, mustard, sulphites] £4.95

Mushy Peas £2.95

Creamy Mashed Potato [milk] £3.95

Sweet Potato Mash [milk] £3.95

Dressed Side Salad [mustard, sulphites] £3.95

Seasonal Vegetables £4

Ships 'Slaw' [egg, mustard, sulphites] £3

Bowl of Mixed Olives [sulphites] £5

DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream [gluten, milk, egg, sulphites] £8.50

Double Chocolate Brownie, Winter Berry Coolis, Raspberry Sherbet, Vanilla Ice Cream [gluten, milk, soya, egg] £8.50

Caramelised Apple & Blackberry Crumble, Crumble Topping, Vanilla Soya Yoghurt (Vegan) [soya] £8.50

Or Ice Cream, Double Cream or Custard (Not Vegan) [milk]

Fruit Sorbet, Berry Coolis (Vegan) £6.95

Mrs Dowsons Ice Cream [milk]

1 Scoop £2.50

2 Scoops £5

3 Scoops £7.50

(Ask staff for available flavours)

HOT DRINKS

Americano £3.90

Latte £3.95

Flat White £3.95

Cappuccino £3.95

Espresso £3.60

Add a Flavoured Shot 50p
(Ask staff for available flavours)
Add Oat Milk or Soya Milk 25p

Hot Chocolate £3.95

Add Whipped Cream & Marshmallows for £1

Pot of Tea £2.95

Flavoured Teas Available £3
(Ask staff for available flavours)

Liquor Coffee £8.95

Choose From:

Jameson's Whiskey | Tia Maria | Cointreau | Amaretto | Captain Morgan's Rum | Courvosier Brandy