

STARTERS

CLASSIC PRAWN COCKTAIL

Atlantic prawns and crabsticks in a rich Marie Rose sauce, served in a crisp gem lettuce cup with a warm bread roll.

Contains: Crustaceans, Eggs, Gluten, Dairy

PANKO BREADED MUSHROOMS (VE)

Golden Japanese-style breaded field mushrooms with a creamy vegan garlic mayo dip.

Contains: Gluten, Soy

CHICKEN & CHORIZO SKEWER

Succulent chicken and smoky chorizo, served on a fresh tomato and cucumber salad with a cooling mint yogurt.

Contains: Dairy

BEETROOT DUO (V)

Purple and golden beetroot on a bed of wild rocket, topped with creamy goat's cheese and finished with a balsamic drizzle.

Contains: Dairy

ARDENNES PÂTÉ

Smooth Ardennes pâté served with toasted bread and a tangy plum & apple chutney.

Contains: Gluten

ALLERGEN DISCLAIMER:

Please inform us of any allergies or dietary requirements when ordering. While we take every care to prepare dishes safely, we cannot guarantee that any dish is completely free from traces of allergens.

MAINS

THE SUNDAY ROAST

Crispy roast potatoes, Chardonnay and thyme-glazed carrots, peas, savoy cabbage, rich gravy, and a Yorkshire pudding. Choice of lamb, chicken supreme, or vegan jackfruit pie. *Contains: Gluten, Dairy, Sulphites*

MISO SALMON & THAI NOODLES

Miso-glazed salmon fillet on a bed of Thai vegetable noodles, served with crunchy Thai crackers. *Contains: Fish, Soy, Gluten*

STEAK & ALE PIE

Traditional shortcrust pie with chunky chips, seasonal vegetables, and a rich gravy. *Contains: Gluten, Dairy, Sulphites*

FISH PIE

Pollock, prawns, and haddock in a creamy sauce, topped with golden cheesy mashed potatoes and served with green beans.

Contains: Fish, Crustaceans, Dairy, Gluten

CHICKEN KATSU CURRY

Crispy panko-coated chicken breast in a fragrant katsu curry sauce, served with basmati rice and green beans. *Contains: Gluten, Soy*

SINGAPORE VEGETABLE NOODLES (VE)

Vermicelli noodles tossed with peppers, baby corn, carrots, onions, and beansprouts in a medium-spiced dressing.

Contains: Soy, Gluten

DESSERTS

STICKY TOFFEE PUDDING

Indulgent toffee sponge with lashings of custard.

Contains: Gluten, Dairy, Eggs

HOMEMADE RHUBARB & APPLE CRUMBLE

Served warm with creamy custard.

Contains: Gluten, Dairy

CRÈME BRÛLÉE

Silky vanilla custard topped with a caramelized sugar crust, served with fresh berries and a shortbread biscuit.

Contains: Dairy, Eggs, Gluten

ITALIAN CHOCOLATE FONDANT

Gooey melt-in-the-middle chocolate fondant paired with honeycomb ice cream.

Contains: Gluten, Dairy, Eggs

NEW YORK VANILLA CHEESECAKE (VE)

Topped with a vibrant berry compote and served with vegan ice cream.

Contains: Gluten, Soy

KIDS MENU

2 COURSES FOR £12.95

STARTERS

TOMATO SOUP GARLIC BREAD

MAINS

CHILDS ROAST DINNER CHOICE OF LAMB OR CHICKEN SUPREME

Served with roast potatoes, carrots, cabbage, peas, Yorkshire pudding, stuffing and gravy

BURGER & FRIES

Choice of beans, spaghetti hoops or peas, corn and carrots

SCAMPI & CHIPS

Choice of beans, spaghetti hoops or peas, corn and carrots

CHICKEN STRIPS & CHIPS

Choice of beans, spaghetti hoops or peas, corn and carrots

DESSERT

ICE CREAM BOWL

Strawberry, vanilla and chocolate ice cream with strawberry sauce, sprinkles and smarties

CHOCOLATE BROWNIE

Warm chocolate brownie with toasted marshmallow, white chocolate sauce, chocolate curls and ice cream

COOKIE & ICE CREAM

Name

Contact Number.....

Email Address.....

Number of Guests..... Sitting: 1 (12:30-14:30) 2 (15:00-17:00) 3 (17:30-19:30)

Please list every party member's name here with their menu order below.

KIDS NAME

(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

KIDS STARTERS

Tomato Soup

Garlic Bread

KIDS MAINS

Childs Roast Lamb Dinner

Childs Roast Chicken Supreme Dinner

Burger and Fries

Scampi and Chips

Chicken Strips and Chips

KIDS DESSERTS

Ice Cream Bowl

Chocolate Brownie

Cookie and Ice Cream

Please ask for our wine selection should you like wine at your table

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STARTERS

Classic Prawn Cocktail

Panko Breaded Mushrooms (VE)

Chicken & Chorizo Skewer

Beetroot Duo (V)

Ardennes Rye

MAINS

The Sunday Roast - Lamb

The Sunday Roast - Chicken Supreme

The Sunday Roast - Vegan Jackfruit Pie

Miso Salmon & Thai Noodles

Steak & Ale Pie

Fish Pie

Chicken Katsu Curry

Singapore Vegetable Noodles (VE)

DESSERTS

Sticky Toffee Pudding

Homemade Rhubarb & Apple Crumble

Сыре Върбъ

Italian Chocolate Fondant

New York Vanilla Cheesecake (VE)

Please ask for our wine selection should you like wine at your table

Come celebrate Mother's Day in style with our specially curated menu!
Treat your loved ones to an unforgettable dining experience
filled with delicious flavours and warm hospitality.

Mother's Day

SUNDAY 15TH MARCH 2026

2 COURSES £32.50

3 COURSES £38.50

CHILDREN (2 COURSES)
£15.95

THREE SITTINGS:

12:30-2:30pm

3:00-5:00pm

5:30-7:30pm

BOOKING REQUIRED

THE SHIP
93 MAIN ROAD, ROMFORD RM2 5EL
01708 741571

