

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 pate 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

Goey 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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Contact Number.....
Email Address.....
Number of Guests..... Sitting: ☐ 1 (12:30-14:30) ☐ 2 (15:00-17:00) ☐ 3 (17:30-19:30)

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GUESTS NAME							
(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free							
STARTERS							
Classic Prawn Cocktail							
Panko Breaded Mushrooms (VE)							
Chicken & Chorizo Skewer							
Beetroot Duo (V)							
Ardennes Pâté							
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							
Crème Brûlée							
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

