

DESSERTS

HOMEMADE CRUMBLE OF THE DAY
served with ice cream or custard

HOT CHOCOLATE FUDGE CAKE
served with cream or ice cream

LEMON DRIZZLE CAKE
served with custard or ice cream

HOMEMADE CHOCOLATE BROWNIE
served with vanilla ice cream or fresh cream

BELGIAN WAFFLE
with Nutella and ice cream

HOMEMADE CHEESECAKE
with fresh cream

CARROT CAKE
served with ice cream or cream

TRIO OF ICE CREAM
please ask your server for today's flavours

AFTER DINNER DRINKS

IRISH COFFEE £5.45
americano with Jameson
Irish whiskey and cream

BAILEYS LATTE £5.45
latte with Baileys Irish cream liqueur

CALYPSO COFFEE £5.45
Tia Maria with coffee and cream

CHOCOLATE ORANGE £5.45
hot chocolate laced with Cointreau

AMARETTO DISARONNO £4.45

**COCKBURN'S SPECIAL
RESERVE PORT £3.45**

MARTELL VS COGNAC £2.95

SINGLE MALT WHISKY £2.95

HOT DRINKS

AMERICANO £2.75

FLAT WHITE £2.75

CAPPUCINO £2.95

LATTE £2.95

HOT CHOCOLATE £2.75

POT OF TEA £2.45



JOIN US FOR AFTERNOON TEA

**SERVED MONDAY TO SATURDAY
FROM 12NOON UNTIL 5PM
(PRE-BOOKING ESSENTIAL)**

LOOKING TO HOLD A FUNCTION, CELEBRATION OR EVENT?

**OUR FULLY HEATED MARQUEE IS SPACIOUS, WARM AND PRIVATE TO THE REST OF THE PUB
AND COULD BE PERFECT FOR YOUR SPECIAL OCCASION**

**TEL: 0151 648 0449 SHIPPONSPUB@HOTMAIL.COM
WWW.SHIPPONSPUBANDKITCHEN.CO.UK**

V denotes suitable for vegetarians. VE denotes suitable for vegans. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. The Shippons avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. Food **Allergies & Intolerances:** Please speak to a team member about the ingredients in your meal, when placing your order. Thank you.

MAIN MENU

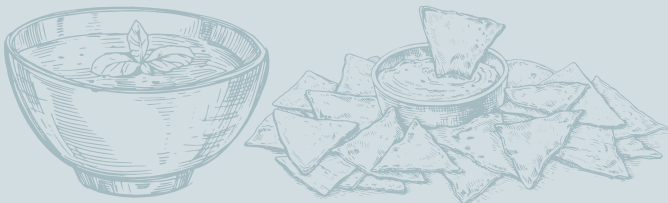
**THINGWALL ROAD, IRBY, WIRRAL CH61 3UA • TEL: 0151 648 0449
WWW.SHIPPONSPUBANDKITCHEN.CO.UK**

CHOOSE ANY TWO COURSES FOR ONLY £13.45
MONDAY TO SATURDAY 12 NOON TO 8PM
SINGLE COURSE FOR £9.95 • THREE COURSES FOR £16.95

STARTERS

- HOMEMADE SOUP OF THE DAY**
served with a warm crusty roll
- BRUSSELS PATE**
warm toast, salad and homemade coleslaw
- FISH CAKE**
on a bed of mixed leaves with coleslaw and tartar sauce
- FETA AND BEETROOT SALAD (V)**
topped with green olives and a twist of lemon
- BOWL OF NACHOS (V)**
topped with salsa, sour cream, jalapenos and melted cheese
- PAN FRIED GARLIC MUSHROOMS (V)**
with cracked black pepper served on a slice of toast

- BUFFALO WINGS**
served with blue cheese dip and celery
- VEGETABLE SPRING ROLLS (V)**
served with sweet chilli dip
- HALLOUMI FRIES (V)**
served with a choice of dips
- CHICKEN TENDERS**
served with garlic mayo dip



ASK A MEMBER OF OUR TEAM FOR OUR VEGAN STARTERS



LIGHT BITES
ALL £6.95 SERVED 12PM - 5PM

- CHILLI NACHOS**
topped with sour cream, jalapenos and melted cheese
- HOMEMADE CHEESE AND ONION QUICHE (V)**
served hot or cold with a light salad, coleslaw and tortilla chips
- FISH FINGER SANDWICH**
served on a choice of white or wholemeal bread with salad, tartar sauce and tortilla chips
- GREEK SALAD**
cucumber, tomato, red onion, feta, olives and balsamic glaze
- PLOUGHMANS**
Branston pickle, pickled onions, house roasted ham, red Leicester cheese, pork pie and salad

BAGUETTES
freshly baked, baguette served with tortilla chips and homemade coleslaw

**TUNA AND MELTED CHEESE
HOME COOKED HAM
CHEESE AND ONION (V)**



JACKETS
freshly baked with a filling of your choice and served with salad and homemade coleslaw

**CHEDDAR CHEESE (V)
CHEESE AND BAKED BEANS (V)
BEEF CHILLI
TUNA MAYONNAISE**

MAIN COURSES
ALL OUR MEAT IS SOURCED LOCALLY FROM
SCOTT’S CATERING BUTCHERS IN MORETON

- BRAISED STEAK OUR NUMBER ONE SELLER!**
tender rump steak, slow cooked for over five hours in red wine and onion gravy, served with hand cut chips, or mashed potatoes and garden peas
- HOMEMADE STEAK AND MUSHROOM PIE**
tender, diced rump slow cooked in a fusion of Thwaites traditional ales, thickened with Oxo gravy and served with hand cut chips and garden peas
- HOMEMADE COTTAGE PIE**
prime minced beef and vegetables topped with creamy mashed potatoes and served with crusty bread
- CURRY OF THE DAY**
served with hand cut chips or rice, or half and half, please ask for today’s flavour
- HUNTER’S CHICKEN**
chicken breast smothered in smoky BBQ sauce, topped with bacon and melted cheese, served with hand cut chips, rice, or half and half
- GAMMON STEAK**
grilled to perfection and topped with fried egg or pineapple and served with hand cut chips and garden peas
- HOME COOKED HAM**
served off the bone with hand cut chips, two fried eggs and garden peas
- TRADITIONAL FISH AND CHIPS**
white fish in our homemade beer batter, served with hand cut chips, mushy peas and a wedge of fresh lemon

- DEEP FRIED SCAMPI**
with hand cut chips, garden peas and a wedge of fresh lemon
- PORK STACK**
slow roasted pork loin topped with black pudding and a creamy peppercorn sauce with your choice of hand cut chips, mash or jacket potato
- BRAISED BEEF WITH PEPPERCORN SAUCE**
hand cut beef steak cooked to perfection, served with a peppercorn sauce, garden peas and your choice of hand cut chips, mash or jacket potato
- HOMEMADE LASAGNE**
topped with melted mozzarella cheese and served with hand cut chips, garlic bread and salad

- SPAGHETTI BOLOGNESE**
our homemade Bolognese topped with Parmesan and served with garlic bread
- HOMEMADE CHILLI CON CARNE**
prime mince beef cooked with mixed peppers, chopped tomatoes, garlic, onions and red kidney beans served with chips, rice or half and half
- CAJUN CHICKEN**
grilled butterflied chicken breast marinated in Cajun spices, served with homemade coleslaw and your choice of hand cut chips or jacket potato

PLANT BASED
AND
VEGETARIAN
MAIN COURSES

- JACKFRUIT TIKKA MASALA (VE)**
chunky jackfruit and coconut cooked in a rich and delicately spiced Tikka Masala sauce, served with hand cut chips, rice, or half and half
- SPINACH AND CHICKPEA CURRY (VE)**
a delicious curry packed full of wholesome flavours, served with hand cut chips, rice, or half and half
- PLANT-BASED BURGER (V)**
in a toasted St. Pierre brioche bun, served with hand cut chips and homemade coleslaw

- VEGETABLE LASAGNE (V)**
mixed vegetables in tomato sauce layered with pasta and finished with bechamel and cheese topping, served with hand cut chips, salad and garlic bread
- CHEESE AND ONION QUICHE (V)**
served hot or cold, with a jacket potato and homemade coleslaw

- MUSHROOM STROGANOFF (V)**
fresh button mushrooms cooked in a Stroganoff sauce, with a hint of brandy and served with rice
- FIVE BEAN CHILLI (VE)**
served with chips, rice, or half and half

BURGERS

all burgers served on a St. Pierre brioche bun with iceberg lettuce, red onion, tomato, hand cut chips and homemade coleslaw

- CLASSIC BURGER**
our traditional 6oz beef burger
- CHEESE AND BACON BURGER**
topped with melted cheese and bacon

TEX MEX BURGER
6oz beef burger topped with melted cheese, chipotle sauce and jalapenos

SOUTHERN FRIED CHICKEN BURGER
in a crispy batter coating, topped with cheese and served with a choice of cool mayo or spicy mayo



SIDES

- HAND CUT CHIPS (V) £2.45**
- CHEESY CHIPS (V) £2.95**
- BEER BATTERED ONION RINGS (V) £2.45**
- CHEESY GARLIC CIABATTA (V) £2.45**
- HOMEMADE COLESLAW (V) £1.50**
- BREAD AND BUTTER (V) £1.50**
- SIDE SALAD (V) £2.45**