

DESSERTS

HOMEMADE CRUMBLE OF THE DAY
served with ice cream or custard

HOT CHOCOLATE FUDGE CAKE
served with cream or ice cream

HANDMADE CARROT CAKE
served with fresh cream

LEMON DRIZZLE CAKE
served with custard or ice cream

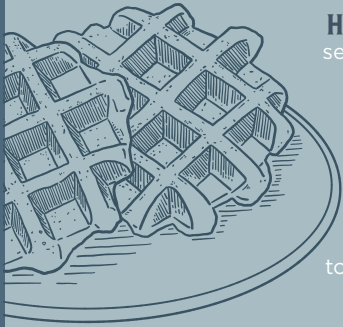
HOMEMADE CHOCOLATE BROWNIE
served warm with vanilla ice cream

BELGIAN WAFFLE
with Nutella and ice cream

HOMEMADE CHEESECAKE
with fresh cream

AMERICAN-STYLE PANCAKES
topped with ice cream and Nutella

TRIO OF ICE CREAM



AFTER DINNER DRINKS

IRISH COFFEE £5.45
americano with Jameson
Irish whiskey and cream

BAILEYS LATTE £5.45
latte with Baileys Irish creme 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**

MARTEL BRANDY £2.95

SINGLE MALT WHISKY £2.95

HOT DRINKS

AMERICANO £2.45

FLAT WHITE £2.45

CAPPUCCINO £2.55

LATTE £2.55

POT OF TEA £2.75

HOT CHOCOLATE £2.45



JOIN US FOR AFTERNOON TEA

**SERVED MONDAY TO SATURDAY
FROM 12NOON UNTIL 5PM**

(PRE-BOOKING ESSENTIAL)

**SEE OUR WEBSITE FOR FURTHER DETAILS
WWW.SHIPPONSPUBANDKITCHEN.CO.UK**

LOOKING TO HOLD A FUNCTION, CELEBRATION OR EVENT? WHY NOT HIRE OUR MARQUEE?

**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 ENQUIRIES@SHIPPONSPUBANDKITCHEN.CO.UK
WWW.SHIPPONSPUBANDKITCHEN.CO.UK**

MAIN MENU

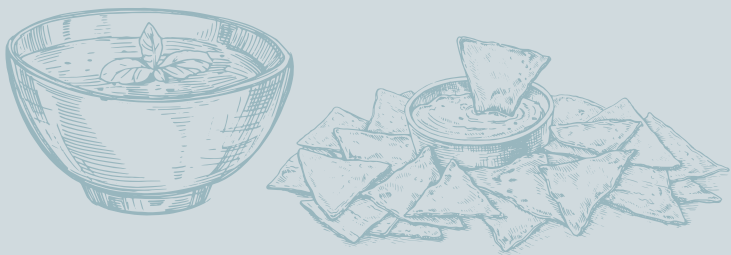
V denotes suitable for vegetarians. VE denotes suitable for vegans. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. The Shippons avoids the use of G.M. foods within their ingredients and so is confident that this 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 our staff about the ingredients in your meal, when placing your order. Thank you.

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

CHOOSE ANY TWO COURSES FOR ONLY £11.99
MONDAY TO SATURDAY 12 NOON TO 8PM
SINGLE COURSE FOR £8.45 • ADD A DESSERT £3.99 EACH

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
- CALAMARI**
lightly battered with cracked black pepper, tartar sauce and lemon
- FETA AND BEETROOT SALAD (V)**
topped with green olives and a twist of lemon
- BOWL OF NACHOS (V)**
topped with salsa, sour cream and melted cheese
- PAN FRIED GARLIC MUSHROOMS (V)**
with cracked black pepper served on a slice of toast
- MOZZARELLA STICKS (V)**
sweet chilli dip
- WARM PITTA BREAD**
with hummus and green olives
- SPICY CHICKEN WINGS**
barbecue dip
- CHICKEN TENDERS**
garlic mayo dip



BURGERS

all burgers served on a St Pierre brioche bun
with hand cut chips and homemade coleslaw

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

CRISPY FILLET OF FISH BURGER
on a bed of shredded lettuce, cheese and tartar sauce

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

SOUTHERN FRIED CHICKEN BURGER
in a crispy batter coating with mayonnaise,
lettuce and cheese

SIDES

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



MAIN COURSES

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
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

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

DEEP FRIED SCAMPI
with hand cut chips, garden peas
and a wedge of fresh lemon

TRADITIONAL FISH AND CHIPS
white fish in our homemade beer batter
served with hand cut chips, mushy peas
and a slice of fresh lemon

SAUSAGE, EGGS, CHIPS AND BEANS
with two fried eggs and a round of
bread and butter

PLOUGHMAN'S LUNCH
home baked ham, cheddar cheese,
pickled onion, Branston pickle,
Shippons salad and crusty bread
Only available till 5pm

PORK STACK
Back by popular demand - Slow roasted
pork loin topped with black pudding
and a creamy peppercorn sauce with
your choice of hand cut chips, mash
or jacket potato

MINCE AND ONION PIE
homemade with prime minced beef
and puff pastry, served with vegetables
and your choice of chips or mash

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

SWEET CHILLI BEEF
tender strips of rump cooked with
mixed peppers, onions and fresh
pineapple in a sweet chilli sauce
served with hand cut chips or rice

HOMEMADE LASAGNE
topped with melted mozzarella
cheese and served hand cut chips
with garlic bread

SPAGHETTI BOLOGNESE
our homemade Bolognese topped with
Parmesan and served with garlic bread

HOMEMADE CHILI 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 rice or chips

SPINACH AND CHICKPEA CURRY (VE)
a delicious plant based curry packed full of wholesome flavours
served with rice or chips

PLANT-BASED BURGER (V)
in a toasted boricha bun, served with hand cut chips

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
served with rice

YOUNG
DINER'S MENU

TWO COURSE MEAL
FOR £6.45

STARTERS

GARLIC BREAD

CHEESY GARLIC BREAD

TOMATO SOUP

MAINS

BEEF BURGER
chips and baked beans
or garden peas

HOT DOG
with chips

CHEESE AND TOMATO PIZZA
with chips

FISH FINGERS
chips, baked beans or garden peas

HAM SANDWICH
with chips and salad

SPAGHETTI BOLOGNESE
with garlic bread

CHICKEN TENDERS
chips, baked beans or garden peas

DESSERTS

JELLY AND ICE CREAM

ICE CREAM
please ask for today's flavours

PANCAKES
with chocolate sauce and
vanilla ice cream

