

THE Shillingford Bridge HOTEL

12PM TILL 9.00PM ALL WEEK

STARTERS

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| SBH SOUP OF THE DAY ALWAYS VEGETARIAN PLEASE ASK (V) | £5 |
| BREADED MUSHROOMS GARLIC MAYONNAISE (V) | £5 |
| PORK AND VEGETABLE ROULADE APPLE & WESTCOUNTRY CIDER CHUTNEY | £6 |
| DEEP FRIED BLANCHBAIT LEMON AIOLI | £6 |
| HALLOUMI AND BEETROOT ROCKET & WATERCRESS SALAD, CROUTONS, BALSAMIC DRESSING | £6 |

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| SBH PRAWN COCKTAIL CRISP LETTUCE, TOMATO AND CUCUMBER SALAD, MARIE ROSE SAUCE, BROWN BREAD & BUTTER | £6 |
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CLASSIC MAINS

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| HOME COOKED HONEY AND MUSTARD GLAZED HAM 2 FRIED EGGS, FRIES AND SLAW | £10 |
| HUNTERS CHICKEN TOPPED WITH BACON, CHEDDAR CHEESE AND BBQ SAUCE, WITH FRIES | £12 |
| BEER BATTERED FISH & CHIPS COD FILLET, GARDEN PEAS AND TARTAR SAUCE | £13 |
| GNOCCHI, SUNDRIED TOMATO AND SPINACH WHITE WINE & CREAM SAUCE, GARLIC CIABATTA, ROCKET AND PARMESAN (V) | £10 |
| BREADED SCAMPI FRIES, GARDEN PEAS AND TARTAR SAUCE | £12 |
| RISOTTO OF THE DAY (V) GARLIC CIABATTA, ROCKET AND PARMESAN (V) ADD SEARED CHICKEN BREAST | £9 £13 |
| COTTAGE PIE TOPPED WITH SLICED POTATO, SERVED WITH SEASONAL VEG, GRAVY | £11 |
| FILLET OF SEA BASS (£3 SUPPLEMENT FOR DINNER INC. GUESTS) CRUSHED NEW POTATO CAKE, GREEN BEANS, CITRUS HOLLANDAISE | £16 |
| RUMP OF LAMB (£5 SUPPLEMENT FOR DINNER INC. GUESTS) FONDANT POTATO, BABY VEGETABLES, ROSEMARY GRAVY | £19 |

FROM THE GRILL

BOTH SERVED WITH CHIPS, MUSHROOMS, GRILLED TOMATO, ROCKET SALAD

BOTH PRICED AT **£18**

(£5 SUPPLEMENT FOR DINNER INC. GUESTS)

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| 6oz SIRLOIN STEAK | |
| 8oz RUMP STEAK | |
| ADD A PEPPERCORN OR BLUE CHEESE SAUCE | £2 |

DESSERTS

All £6 unless stated

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| MIXED BERRY ETON MESS , MERINGUE, CREAM, BERRIES | |
| CHOCOLATE TART , MINT CHOCOLATE ICE CREAM | |
| STICKY TOFFEE SUNDAE , VANILLA ICE CREAM, STICKY TOFFEE PIECES & SAUCE | |
| FRESH STRAWBERRIES , BRANDY SNAP BASKET, CLOTTED CREAM | |
| SELECTION OF KELLY'S OF CORNWALL ICE CREAM (PER SCOOP) | £1.50 |
| TRIO OF CHEESES , CELERY, GRAPES, BISCUITS (£3 SUPP. FOR DINNER INC. GUESTS) | £8.50 |

SANDWICHES

All £7 unless stated

SANDWICHES (SERVED 12-5.30PM)

ALL SERVED ON EITHER WHITE OR GRANARY

BLOOMER BREAD WITH CRISPS

UPGRADE YOUR CRISPS TO FRIES FOR

AN ADDITIONAL **£1**

DUO OF CHEESES, BRANSTON PICKLE (V)
PRAWN, ICEBERG LETTUCE WITH MARIE ROSE SAUCE
HOME COOKED HAM, TOMATO CHUTNEY, LETTUCE
TUNA, RED ONION, MAYONNAISE, WATERCRESS
FISH FINGER, HOMEMADE TARTAR SAUCE, LETTUCE
SAUSAGE & FRIED ONION
CHICKEN, CHORIZO MAYONNAISE, GEM LETTUCE **£8**

CREAM TEA (SERVED 2-5PM)

SCONES, JAM & CLOTTED CREAM,

ENGLISH BREAKFAST TEA OR COFFEE

£7 PER PERSON

AFTERNOON TEA (SERVED 2-5PM)

SELECTION OF SANDWICHES AND CAKES,

SCONES, JAM & CLOTTED CREAM,

ENGLISH BREAKFAST TEA OR COFFEE

£13.50 PER PERSON

MAIN SALADS & SIDES

SBH PRAWN SALAD

CRISP LETTUCE, TOMATO & CUCUMBER SALAD, MARIE ROSE SAUCE, BROWN BREAD & BUTTER **£13**

OUR CAESAR SALAD

LITTLE GEM, ICEBERG, CROUTONS, CRISPY BACON,
SHAVED GRANA PADANO, CAESAR DRESSING
(CONTAINS ANCHOVIES) **£8**

ADD CHICKEN **£12**

PAYSANNE SALAD

BACON, MUSHROOMS, LETTUCE, BOILED EGG,
TOMATO, CUCUMBER, CROUTONS **£10**

**FRIES, CHIPS, ONION RINGS,
SEASONAL VEGETABLES, CHEF'S SALAD**

All **£3**

SBH BURGER

BEEF BURGER

IN A BRIOCHE BUN, BACON AND CHEDDAR, GHERKINS,
BEEF STEAK TOMATO, ROCKET, SKINNY FRIES **£12**

CHICKEN BURGER

IN A BRIOCHE BUN, BACON AND CHEDDAR, GHERKINS,
BEEF STEAK TOMATO, ROCKET, SKINNY FRIES **£12**

We take allergens extremely seriously and do everything we can to accommodate guests who have any allergies or intolerances to foodstuffs. Our guests should always advise their server of any special dietary requirements and where possible our staff will advise guests on alternative dishes or ingredients.

While we do our best to control & reduce the risk of allergen cross-contamination in our restaurants, we cannot guarantee that any of our freshly prepared dishes are completely free from allergens due to the restaurants' open environment and processes. Some of our dishes may contain bones. Therefore, we cannot accept any liability in this respect.