

SHILLINGFORD BRIDGE





EASTER SUNDAY LUNCH

Sunday 20th April 2025

STARTER

Spicy Tomato and Coconut Soup soda bread

Smoked Haddock, Salmon & Cheese

Fishcake aioli F, D, G* Lemon Thyme Scotch Egg Dijon mustard and citrus mayonnaise G*, E, SD, MU

Creamy Garlic Mushrooms sourdough toast, mixed leaves D*, G*

ROAST SELECTION

Slow Roast Lamb Shoulder Lemon & Rosemary Roast Chicken Roast Pork and Gremolata

All served with

Roasted Potatoes, Selection of Root Vegetables, Tender stem Broccoli, Pan Gravy & Yorkshire pudding

D*, G*, SD*

Herb Crusted Loin of Cod

garlic potato purée, Saffron cream, tender stem broccoli & baby carrots G*, D*, F

Crispy Gnocchi with Caballo Nero Pesto

asparagus and broad beans, tender stem broccoli parmesan shavings $_{\text{SD, D}^{*}, \text{ V, VE}^{*}}$

DESSERT

Shilly Black Forest Fudge cake

Indulgent chocolate fudge cake, sherry cream cheese frosting, black cherry compote

D, G*

Dark & White Chocolate Brownie

raspberry and white chocolate ice cream $_{\rm D,\ G}$

Lemon and orange posset

strawberry coulis, lemon meringue

Lemon Tartlet

Blackcurrant Sorbet V, VE

UPGRADE

ADD a Cheese Board For The Table (Additional £7 Per Person)

selection of cheeses, crackers, grapes, celery and chutney

D, CE*, SD*, G*

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing. C: Crustaceans | CE: Celery | D: Dairy | E: Eggs | F: Fish | P: Peanuts | G: Gluten | L: Lupin | N: Nuts | MO: Molluscs | MU: Mustard | S: Soya SD: Sulphur dioxide | SE: Sesame | V: Vegetarian | VE: Vegan