



Shillingford Bridge Hotel

TO START

Bread and olives **£6**

g*, ve, v

Soup of the day, soda bread **£6**

g*, ve, v

Roasted asparagus, poached egg and hollandaise sauce **£12**

v, e, d*

Homemade pork and apricot terrine, tomato chutney, brioche **£9**

e, g, sd*, d*

Mediterranean prawns, garlic butter and leaves **£12**

c, d*

Crispy duck salad, ginger risotto cake, plum and hoisin sauce **£10**

g, e, sd

Thai shilly fishcake, turmeric, ginger and lime mayonnaise **£10**

f, e, g

Beetroot hummus, falafels, raita and flatbread **£10**

g*, d*, v, ve*

THE MAIN EVENT

Broad beans, peas and mint risotto, parmesan shavings **£15**

d*, v, ve*

Tandoori spiced seabass, Spiced Indian rice, chilli tenderstem broccoli **£21**

f

Crispy pork belly, chorizo, pepper and butter beans stew **£22**

sd, d*

Roasted chimichurri escalope of salmon, green beans, cauliflower puree **£20**

f, d*

Vegan biryani with roasted peppers and aubergines, flame raisins **£15**

ve

Slow cooked beef brisket, sweet potato puree, tenderstem broccoli, bbq jus **£21**

d*, sd

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





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FROM THE GRILL

Aberdeen beef burger, bacon, cheddar, red onion chutney, lettuce and tomato **£17**
g*, d*, sd*

Buttermilk chicken burger, cheddar, bacon, barbeque sauce, lettuce and tomato **£16**
g, d*, sd*

Halloumi and avocado burger, red onion chutney, lettuce and tomato **£16**
d, sd, v

Classic fish and chips, battered cod fillet, chefs mushy peas, tartar sauce **£18**
f, d*, sd, g*

Horseshoe gammon steak, grilled pineapple **£17**

All above come with a portion of chunky chips

Rump steak 8oz **£24.50** / 10oz **£27.50**
Flat iron steak 8oz **£22.50** | 10OZ **£25.50**

** **PLEASE NOTE:** There is a **£6** surcharge on all steak dinners when taken as part of a dinner inclusive package**

Steaks come with a portion of chunky chips and onion rings, garlic butter
g*, d

Add peppercorn sauce **£4.50**
d, sd

Add chimichurri sauce **£4.50**

SIDES

Portion of chunky chips **£4.00**

Portion of skinny fries **£4.00**

Buttered peas **£4.00**
d*

Pigs in blankets **£6.00**
ve

Onion rings **£4.00**
g*

Chilli broccoli **£5.50**

Haloumi Fries **£6.00**
d

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DESSERTS

Coconut and lime panna cotta, mango and chilli salsa **£8.50**

ve, v

Dark and white chocolate brownie, honeycombe ice cream **£8.50**

g, d, v

Lemon tartlet, raspberry sorbet **£7.50**

g, d, v

Vanilla cheesecake, mixed berries compote **£8.50**

ve

Bramley apple crumble, vanilla ice cream **£7.50**

g, d, ve

Trio of cheeses, red onion chutney, grapes, apple and celery, crackers **£9.50**

d, g*, sd*, ce*

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