

# À LA CARTE

## Menu

Available Mon-Sat  
12.00-15.00 / 18.00 – 21.00

### To Start

Your mouthwatering journey begins here

#### SOUP OF THE DAY | £7

Carefully crafted seasonal home-made soup with traditional soda bread G\*, V, VE

#### ROSEMARY BREAD WITH OLIVES | £7

Warm, rosemary-infused focaccia with marinated mediterranean olives V, VE

#### CRISPY DUCK SALAD | £12

Served with ginger infused risotto cake, plum and hoisin sauce G, E, SD, S, SE

#### DEEP FRIED VEGETABLE GYOZA | £10

Japanese-style vegetable & soy sauce, dumplings with lime & coriander Sweet chilli sauce G, E, SD, S, SE, V

#### FRENCH ONION SOUP | £9

Warm, hearty soup packed with caramelized onions, topped with Crunchy croutons & gooey cheddar D\*, G\*, V, VE\*

#### SAUTÉED CHESTNUT MUSHROOMS | £12

Earthy chestnut mushrooms, gently sautéed & served on crisp sourdough toast with a rich, creamy blue cheese sauce D\* (without cheese), G\*, VE\*

#### CRISPY FRIED WHITEBAIT | £8

Lightly coated & fried whitebait served with a tangy, classic tartare sauce F, E, SD, G\*

#### SMOKED HADDOCK FISHCAKE | £10

Flaky smoked haddock encased in a crisp golden cake, crowned with a poached egg and finished with a velvety hollandaise F, G, E, D

#### HAM HOCK TERRINE | £12

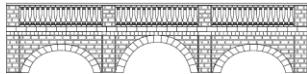
Velvety ham hock terrine, served with golden brioche, briny caper berries, and a luscious onion chutney G, SD, D, E

#### LAMB SAMOSAS | £12

Crispy, golden samosas filled with delicately spiced lamb, served with cool, creamy tzatziki and a fresh mix of seasonal leaves for balance and contrast D, SD, SE, N

#### MEDITERRANEAN PRAWNS | £12

Juicy Mediterranean prawns sautéed in rich garlic butter, finished with fresh herbs and served with warm soda bread for dipping and soaking up the flavours C, D\*, G\*



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## Chef's Table

Our talented Chef shares some of his favourite dishes

### ROASTED LAMB RUMP | £26

#### **Creamy mashed potatoes, broad beans, tender stem broccoli and rosemary jus**

The richness of slow-roasted lamb and creamy mashed potatoes is balanced by the fresh, earthy notes of broad beans and tenderstem broccoli. The rosemary jus adds a savoury, aromatic, and herbaceous depth that ties all the components together ~ D\* | SD\*

**Wine Pairing:** Romero Gonzalez Malbec (Argentina) - This wine is elegant with lots of pure blackcurrant fruit character. A little grip of tannin balances the richness of the lamb. **£6.50 glass 175ml | £26 Bottle**

### BRAISED SHORT RIB | £28

#### **Celeriac puree, glazed carrots and red wine sauce**

Luxuriously tender slow-braised beef rib in a robust red wine reduction, accompanied by a silky-smooth celeriac purée and complimented by vibrant honey-glazed carrots which offer bursts of caramelized sweetness. The entire dish is tied together by the luscious, concentrated pan jus ~ D\*, SD\*, CE

**Wine Pairing:** Pavillon des Trois Arches Merlot (France) - This wine is rich with plump plum and cedar notes. Ripe and generous tannins tie well with the sweetness of the dish. **£7.50 glass 175ml | £30 Bottle**

### STICKY GLAZED PORK CHOP | £25

#### **Hasselback potatoes, braised red cabbage with apple, cider sauce**

A succulent, centre-cut pork chop, pan-seared to perfection and coated in a sweet and savoury sticky glaze. The perfect bite is accompanied by golden, crispy Hasselback potatoes and our warmly spiced braised red cabbage with apple. The dish is finished with a rich, tangy cider sauce that brings all the elements together for a satisfying meal ~ D\*, SD\*

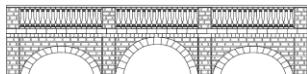
**Wine Pairing:** Hillville Road Chardonnay (Australia) - This wine has a generous creamy texture, sweet with peach and pineapple hints. Finishes with a lemon sherbet freshness that brings out the flavour of the pork and cider sauce. **£6.50 glass 175ml | £24 Bottle**

### ROASTED SUPREME OF CHICKEN | £24

#### **Gratin dauphinois, creamy tomato, garlic and basil sauce, tenderstem broccoli**

Oven-finished supreme of chicken, paired with a zesty tomato, garlic & basil reduction. Served alongside a luxurious potato gratin and steamed tenderstem broccoli ~ D, SD\*

**Wine Pairing:** Boschetto Single Estate Gavi di Gavi (Italy) - This wine has a citrus fresh palate and bright, clean apple and pear aromas, emphasising the fresh creaminess of the dish. **£9.00 glass 175ml | £40 Bottle**



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### SALMON AND SPINACH EN CROÛTE | £26

#### **Tenderstem broccoli, glazed carrots and béarnaise sauce**

A succulent fillet of Atlantic salmon and a delicate sauté of spinach, baked to golden perfection in a flaky puff pastry. Elegantly accompanied by vibrant tenderstem broccoli and sweet glazed carrots, finished with a classic, velvety Béarnaise sauce ~ D\*, SD\*, F, G

**Wine Pairing:** San Giorgio Pinot Grigio Rose (Italy) - This wine has soft floral flavours on the palate, and the refreshing, pleasantly smooth finish brings out the essence of the salmon. **£7.00 glass 175ml | £28 Bottle**

### CHICKPEA, SWEET POTATO, SPINACH AND COCONUT CURRY V, VE | £20

#### **Long grain rice, flatbread and mango chutney**

A fragrant and creamy Chickpea, Sweet Potato, Spinach, and Coconut Curry. This vibrant, plant-based curry is slow-simmered in a rich coconut milk broth, featuring tender chickpeas and sweet potato chunks with wilted spinach. It is served with fluffy long grain rice, warm flatbread for dipping, and a side of sweet, tangy mango chutney ~ MU, SD, G\*

**Wine Pairing:** Ella's Ridge Sauvignon Blanc (NZ) - This wine has gooseberry, citrus and ripe melon notes and a hint of elderflower that balances the creamy richness of the chickpea curry. **£8.50 glass 175ml | £35 Bottle**

### SMOKED DUCK AND POACHED PEAR SALAD | £22

#### **Candied walnuts, mixed leaves**

A sophisticated blend of rich, savoury smoked duck breast and delicately sweet red wine-poached pears, balanced with a delightful crunch of candied walnuts atop a bed of fresh mixed leaves ~ N\* | SD

**Wine Pairing:** St Desir Pinot Noir (France) - This wine is showing violets and sweet red berries on the nose. The light and velvety palate blends perfectly with the smokey flavour of the duck. £8.50 glass 175ml | £35 Bottle

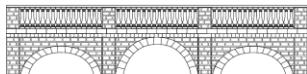
### GEORGES CRISPY DUCK SALAD AND GINGER RISOTTO CAKE (MAINS PORTION) | £22

#### **Plum and hoisin sauce**

A vibrant salad with a fantastic contrast of flavours and textures. Succulent shredded duck, crisped to perfection, on top of an aromatic ginger risotto cake with garnish and drizzled with sauces ~ G, E, S, SE, SD

**Wine Pairing:** Hillville Road Shiraz (Australia) - This wine pairs well with the richness of the crispy duck due to its intensive raspberry and black cherry notes and soft round tannins. **£6.50 glass 175ml | £24 Bottle**

**Or** Crescendo Pinot Grigio (Italy) - This wine has lots of citrus and pear flavours, and with a crisp and refreshing finish it balances the intensive aromas of the dish. **£6.50 glass 175ml | £26 Bottle**



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## Classic Mains

Shillingford Bridge Hotel Classic Dishes

### LEMON, PEA AND TURMERIC RISOTTO V, VE\* | £20

A vibrant and creamy lemon, pea, and turmeric risotto, slow-cooked to perfection, uniting the bright zest of lemon with the sweet pop of garden peas and a warm, golden hue of aromatic turmeric with parmesan and crispy onion garnish ~ D\*, SD, G\* (vegan option: no parmesan/gluten free option: no crispy onions)

### CANNELLINI BEAN RAGU V, VE | £18

A hearty and wholesome ragù of creamy cannellini beans slowly simmered with aromatic vegetables, fresh herbs, and savoury tomatoes. Served generously over a bed of al dente pasta tossed in fragrant olive oil and garlic ~ CE, G\*

### ABERDEEN ANGUS BEEFBURGER | £18

Our classic beef burger is cooked to perfection and served on a bun with bacon, cheese, Red onion chutney, lettuce and tomato, and served with chips ~ G\*, D\*, SD\*

### BUTTERMILK CHICKEN BURGER | £18

Crispy coated chicken on a bun with bacon, cheese, barbecue sauce, lettuce and tomato, and served with chips ~ G, D, SD\*

### CAULIFLOWER, KALE AND THREE CHEESEBURGER V | £17

Cauliflower, cream cheese, red leicester and smoked cheddar mixed with parsley and kale and coated in a crispy crumb, served on a bun with red onion chutney, lettuce and tomato ~ G, D, N, MU, SD\*

### HORSESHOE GAMMON STEAK | £17

A hearty, flavourful horseshoe gammon steak, seared to juicy perfection and served alongside a generous portion of chunky golden chips, with your choice of fried egg or pineapple wedge (or both for an upgrade of £1) ~ E\*

## Steak Dinners

Enjoy a 28 Day Aged 10oz steak cooked to your preference, crowned with herb-infused garlic butter, and accompanied by crispy onion rings and chunky chips. D\*, G\*

### CHOOSE YOUR STEAK & HOW YOU LIKE IT

10oz Rump Steak | £28

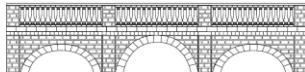
10oz Sirloin Steak | £30

#### Please Note:

There is a £5 surcharge on steak dinners when taken as part of a dinner inclusive package

### PIMP YOUR STEAK DINNER

Add King Prawns (Go Surf & Turf) C	£8
Add Peppercorn Sauce D	£5
Add Mushroom & blue cheese sauce D	£8
Add green leaves	£4



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## Fish Dinners

Everyone has a favourite fish dinner. Try one from Chef Georges selection!

### SALMON AND SPINACH EN CROÛTE | £26

Succulent salmon and wilted spinach wrapped in crisp, golden pastry, served with Tenderstem broccoli, glazed carrots, and a rich, velvety béarnaise sauce ~ F, G, D\*, SD\*

### TRADITIONAL FISH & CHIPS | £18

Battered fish fried until crisp and golden, served with chunky crispy chips, classic mushy peas, and tangy tartare sauce ~ F, G\*, SD\*, D\*, E\*

### GRILLED MACKEREL FILLETS | £20

Perfectly seasoned and cooked to flaking tenderness mackerel, served atop a warmly spiced curried lentil casserole for a rich and satisfying finish. ~ F, CE, MU

### PAN FRIED FILLET OF SEABASS | £26

Pan-fried fillet of seabass with crisp skin and delicate flesh, served with smooth garlic mashed potato, green peas and tenderstem broccoli, finished with a fragrant chive butter sauce. ~ F, SD, D

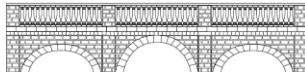
### OCEAN PIE À LA GEORGES | £23

Haddock, smoked salmon and prawns in creamy white sauce, topped with Luxurious Cheesy mash ~ F, C, D, G, SD, CE

## Sides

Choose one of our sides to compliment your meal

Buttered Peas D*	£5	Onion Rings G,	£5
Chilli Broccoli	£6	Pigs in Blankets	£8
Halloumi Fries D   G	£7	Chefs Garden Salad	£5
Chunky Chips	£5	Breaded Garlic Mushrooms G	£7
Skinny Fries	£5		



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## Children's Menu

For children 3-12 years

### Starters £3.50

Soup of the Day G\*, VE

Cheesy Garlic Bread G, D, V

Halloumi Fries D

### Mains £8.00

Cowboy Bob's Bangers & Mash

A hearty pork sausage with fluffy mash and a side of beans or peas

D\*

Pirate Peg's Fish Fingers & Chips

Golden fish fingers, chips and a side of beans or peas

F | G

Arnie's Pasta La Vista V, VE

Pasta in a rich tomato & basil sauce

G\*

Cool Cat's Chicken Burger

Our cluckin' tasty chicken burger with crunchy fries & a side of beans or peas

D\*

### Desserts £3.50

Apple Crumble & Ice Cream G, D, V

2 Scoops Ice Cream D

Fruit Salad VE

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