

The Inn at Shipley ~ Daily Menu

~ Tuesday 9th April 2024 ~

Starters and Nibbles

Broccoli and blue cheese soup, (v, gfa) 582kcal 7.45

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 451kcal 8.45

Whipped goats cheese, pickled rhubarb, beetroot, pistachio toasted granola (v) 396kcal 7.95

Chickpea falafels, coconut yoghurt, roast courgette, broad beans (vg) 362kcal 7.45

Seared pigeon breast with beetroot risotto and game reduction (gf) 570kcal 13.75

Garlic and basil Halkidiki olives (vg, gf) 174kcal 4.95

Cauliflower bao bun, sriracha mayo (vg) 437kcal 6.75

Crispy prawn parcels, rose harissa and lemon 309kcal 5.95

Buffalo chicken wings, blue cheese dip (gf) 701kcal 7.45

Crispy squid, sweet chilli mango 422kcal 6.95

Vegetable parcels, chilli mango dip (vg) 278kcal 5.95

Spicy chorizo, honey, red wine (gf) 620kcal 6.95

Muhammara dip, griddled sourdough, toasted walnuts (vg) 382kcal 5.45

Mains

9oz rump heart steak, portobello mushroom, tomato, chunky chips (gf) 1294kcal 24.95

7oz fillet steak, pickled mushrooms, tomato, watercress salad, chunky chips (gf) 1068kcal 30.95

Why not add a sauce? Peppercorn or Hollandaise - £3.25

Roast rump of lamb (pink) thyme fondant potato, white bean purée, lamb jus (gf) 829kcal 26.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 15.95

Add pulled BBQ beef 73kcal 2.25

Spiced oyster mushroom burger, kimchi, mayo and fries (vg) 909kcal 15.45

Braised shoulder of lamb, minted new potato cake, rosemary gravy (gf) 825kcal 24.95

Pan fried sea bass, ginger pak choi, tempura mussels, pickled new potato (gf) 505kcal 18.95

Appleby's Cheshire cheese, onion and potato pie, buttered greens, redcurrant gravy (v, gf) 1426kcal 16.95

Bacon chop, cauliflower cheese puree, Buttercross Farm black pudding croquette, apple cider sauce (gf) 1169kcal 18.95

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924kcal 16.95

Moroccan sweet potato, chickpea, smoked almond wellington, roasted courgette and peppers (vg) 483kcal 15.45

Steak, ale and mushroom pie, mash, buttered greens, red wine gravy (gf) 1195kcal 15.95

Pan fried halibut fillet, morel mushrooms, broad beans, truffle sauce (gf) 673kcal 25.95

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257kcal 17.25

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 16.95

Sticky lime and ginger chicken breast, Thai red curry sauce, coconut rice, pak choi (gf) 719kcal 18.95

Sides

Fries (vg, gf) 377kcal 4.50

Onion rings (vg, gf) 250kcal 4.95

Mixed salad (vg, gf) 99kcal 4.75

Chunky chips (vg, gf) 535kcal 4.50

Garlic bread (v) 426kcal 4.95

Broccoli, chilli, almonds (v, gf) 291kcal 4.45

Truffle parmesan fries (gf) 453kcal 5.75

Garlic bread, cheese (v) 621kcal 5.95

Baked truffle, spinach, macaroni cheese 850kcal 5.95

Adults need around 2000 kcal a day.

The Inn at Shipley - www.innatshipley.co.uk - 01902 701 639

Light Bites

Steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1111 kcal 14.95

Crispy shredded lamb flatbread, tomato, red pepper and mint yoghurt 579 kcal 11.95

Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal 12.95

Fish finger sandwich, tartare sauce 702 kcal 11.95

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539 kcal 8.25

Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.25

Blackberry and sticky apple sponge, cinnamon custard (v) 648 kcal 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 10.95

Choose 3 of the following: Shropshire Blue, Butler's Extra Mature Cheddar, Perl Wen Brie, Gjetost Norwegian brown cheese

Cheshire Farm Ice Cream

Ice Cream; Vanilla (v, gf) 127 kcal , Chocolate (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal , Marmalade (v, gf) 118 kcal ,

Banoffee (v, gf) 134 kcal , Salted Caramel (v, gf) 135 kcal , Raspberry Ripple (v, gf) 128 kcal ,

Vegan alternatives available, please ask for flavours

Sorbets; Raspberry Sorbet (vg, gf) 68 kcal , Blackcurrant Sorbet (vg, gf) 68 kcal , Milk chocolate sorbet (v, gf) 100 kcal ,

Bramley Apple Sorbet (vg, gf) 65 kcal , Passion Fruit Sorbet (vg, gf) 60 kcal

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274 kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

Hot Drinks

Cafetière of coffee (v, gf) 47 kcal 3.95

Cappuccino (v, gf) 81 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Flat white (v, gf) 33 kcal 3.95

Irish coffee (v, gf) 135 kcal 7.95

Americano (vg, gf) 0 kcal 3.75

Latte (v, gf) 94 kcal 3.95

Double espresso (vg, gf) 1 kcal 3.75

Hot chocolate (v, gf) 298 kcal 4.45

Selection of tea (v, gf) 24 kcal 3.95

Our Tea Drop Teas - English Breakfast, Earl Grey, Peppermint, Spring Green, Malabar Chai, Fruits of Eden, Chamomile

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.