

The Inn at Shipley ~ Sunday Menu

~ Monday 15th April 2024 ~

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

Warm breads, oil, balsamic (vg) 559kcal 4.75

Starters and Nibbles

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

Chickpea falafels, burnt lemon labneh, roast courgette, broad beans (v) 341kcal 7.45

Pan-seared scallops, pea purée, edamame beans, air dried ham crisp (gf) 362kcal 15.95

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

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586kcal 8.45

Pressed belly pork, rhubarb, apple and ginger (gf) 461kcal 8.45

Peppery smoked mackerel, bloody Mary jelly, shaved fennel, lemon sorrel, sourdough crisps 403kcal 8.95

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

Halloumi fries, tomato relish (v, gf) 538kcal 6.95

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

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

Crispy prawn parcels, rose harissa and lemon 309kcal 5.95

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

Crispy squid, sweet chilli mango 422kcal 6.95

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

Roasts

All our roasts are served with duck fat roast potatoes, glazed carrots, buttered greens, celeriac puree and gravy

Roast shoulder of lamb, rosemary red wine gravy (gf) 1150kcal 24.95

Roast beef (served pink), with Yorkshire pudding (gfa) 1184kcal 20.95

Roast loin of pork, sage and apple stuffing, crackling apple sauce (gf) 1213kcal 18.95

Mixed roast beef (served pink), loin of pork, all the trimmings 1394kcal 23.95

Half roast chicken, sage and apple stuffing, sausage wrapped in bacon (gf) 1480kcal 19.95

Butternut squash, wild mushroom and lentil wellington roast potatoes, vegetables, gravy (vg) 814kcal 15.95

Sunday Sides

Cauliflower cheese (v, gf) 392kcal 5.95

Creamed leeks (v, gf) 79kcal 3.95

Pigs in blankets (gf) 536kcal 6.25

Pork crackling, apple sauce (gf) 221kcal 4.75

Buttered vegetables (v, gf) 200kcal 4.25

Duck fat roast potatoes (gf) 227kcal 3.95

Pork and apple stuffing (gf) 698kcal 4.95

Yorkshire pudding (v) 240kcal 1.25

Mains

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

Add pulled BBQ beef 73kcal 2.25

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

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

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

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

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

Basil gnocchi, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg) 480kcal 15.95

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

Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 851kcal 15.95

Adults need around 2000 kcal a day.

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

Other Favourites

Chunky chips (vg, gf) *535 kcal* 4.50

Garlic bread (v) *426 kcal* 4.95

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

Truffle parmesan fries (gf) *453 kcal* 5.75

Fries (vg, gf) *377 kcal* 4.50

Garlic bread, cheese (v) *621 kcal* 5.95

Onion rings (vg, gf) *250 kcal* 4.95

Puddings

Key lime pie, vanilla cream, raspberry sauce (v) *812 kcal* 8.25

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

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

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

Biscoff cheesecake, raspberry sorbet (vg) *543 kcal* 8.25

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

Toasted waffle, black cherries, oreo ice cream, chocolate sauce (v) *932 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, Ashlynn Goats', Gjetost Norwegian brown cheese

Cheshire Farm Ice Cream

Ice Cream; Vanilla (v, gf) *127 kcal* , Strawberry (v, gf) *122 kcal* , Chocolate (v, gf) *127 kcal* , Marmalade (v, gf) *118 kcal* , Mocha Coffee (v, gf) *140 kcal* , Raspberry Ripple (v, gf) *128 kcal*

Sorbets; Raspberry Sorbet (vg, gf) *68 kcal* , Passion Fruit Sorbet (vg, gf) *60 kcal* , Bramley Apple Sorbet (vg, gf) *65 kcal* , Milk chocolate sorbet (v, gf) *100 kcal* , Blackcurrant Sorbet (vg, gf) *68 kcal*

One scoop (vg, gf) *74 kcal* 2.50

Two scoops (vg, gf) *148 kcal* 5.00

Three scoops (vg, gf) *221 kcal* 7.50

Small Pudding & a Hot Drink

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

Toasted waffle, black cherries, Oreo ice cream (v) *642 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

Selection of tea (v, gf) *24 kcal* 3.95

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

Irish coffee (v, gf) *135 kcal* 7.95

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.