



SHIBDEN
MILL
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**OUR HEAD CHEF,
WILL WEBSTER,
IS INSPIRED BY OUR
BEAUTIFUL, YORKSHIRE
LOCATION TO CREATE
IMAGINATIVE
SEASONAL DISHES.**

**MENUS CHANGE TO
REFLECT THE AVAILABILITY
OF FRESH, LOCALLY
SOURCED PRODUCE.**



Aperitifs

PURPLE HAZE

PROSECCO WITH VIOLET GIN
GARNISHED WITH
PARMA VIOLET SWEETS
£8.50

FRENCH MARTINI

NEW AMSTERDAM VODKA,
CHAMBORD, PINEAPPLE
SERVED WITH A SHOT OF PROSECCO
£8.50

ROSE BOUQUET

HENDRICKS GIN, ROSE SYRUP, FEVERTREE
TONIC. GARNISHED WITH ROSE PETALS &
STRAWBERRIES
£7.95

SHIBDEN COUNTRY GARDEN

SPEIGHT'S GARDEN GIN,
ELDERFLOWER CORDIAL, SODA, HEAVILY
GARNISHED WITH GARDEN FRUITS
£7.50



LUNETTA BABY PROSECCO

BRUT OR ROSE

SINGLE SERVE BABY BOTTLE OF PROSECCO
£7.25

Nibbles

**BAKED SOURDOUGH,
HENDERSONS RELISH BUTTER, SMOKED CHEDDAR CUSTARD £8**

LAMB BELLY NUGGETS, WILD GARLIC KETCHUP £5

YORKSHIRE BATH PIG CHORIZO COOKED IN APPLE JUICE, TRUFFLE HONEY £6

SALT AND VINEGAR PUFFED COD SKIN, SMOKED COD ROE CRÈME FRAICHE £4

Starters

**BLACK PUDDING ROSTI,
SLOW COOKED EGG, WILD GARLIC SAUCE, ASPARAGUS, CRISPY ONIONS £8**
WE RECOMMEND A GLASS OF BIN 58, PINOT NOIR

**CHICKEN LIVER PARFAIT,
SMOKED GARLIC CHUTNEY, SMOKEY BACON BUTTER, TOASTED BRIOCHE £8**
WE RECOMMEND A GLASS OF PORT

**SEA TROUT MILLE FEUILLE,
TROUT RILLETES, TREACLE CURED TROUT, AVOCADO MOUSSE,
CUCUMBER AND DILL GAZPACHO, SESAME SEED TUILLES £9**
WE RECOMMEND A GLASS OF BIN 8, SAUVIGNON BLANC

**KING SCALLOPS,
CHICKEN LEG PRESSING, VERJUS CREAM, GREEN GRAPES,
ALMOND, NETTLE OIL £13**
WE RECOMMEND A GLASS OF BIN 32, ALBARIÑO

**PIGEON ROSSINI,
PIGEON BREAST, PARFAIT, HAZELNUT, PICKLED APPLE,
PEDRO XIMENEZ CREAM, LIQUORICE ROOT £11**
WE RECOMMEND A GLASS OF PEDRO XIMENEZ

**WILD MUSHROOMS ON TOASTED SOURDOUGH,
SMOKED COVERDALE CHEESE CUSTARD, CEP POWDER, CURED EGG YOLK,
PICKLED RAMSON BUDS £10 v**
WE RECOMMEND A GLASS OF BIN 15, MERLOT AND TANNAT

Vegan Choices

**DONKEY CARROT SLOWLY COOKED IN GROUND NUT OIL AND ROASTED IN THE KOPA,
HAZELNUT BUTTER, CARROT KETCHUP, ROASTED HAZELNUTS, CRISPY ONIONS £7**
WE RECOMMEND A GLASS OF BIN 4138, ROSE CABERNET AND MERLOT

**KING OYSTER SCALLOPS,
SALT BAKED TURNIP, PICKLED BABY TURNIPS,
POMEGRANATE, ROASTED MUSHROOM TEA £8**
WE RECOMMEND A GLASS OF BIN 70, CHARDONNAY

Mains

**RUMP OF LAMB,
BELLY NUGGET, POTATO TERRINE, LAMB FAT CURDS,
BROAD BEANS, PICKLED WHITE ASPARAGUS, LETTUCE VELOUTE £20**

WE RECOMMEND A GLASS OF BIN 102, MALBEC

**GLAZED OX CHEEK,
CRISPY OX TONGUE, CHAMP MASH, SMOKED PANCETTA,
BABY ONIONS, CHESTNUT MUSHROOMS £18**

WE RECOMMEND A GLASS OF BIN 59, PINOTAGE

**HAKE LOIN, WHITE CRAB JERSEY ROYALS, ASPARAGUS,
PICKLED RADISH, BOTTARGA,
RIESLING AND SORREL SAUCE £18**

WE RECOMMEND A GLASS OF BIN 1, CHENIN BLANC

**YORKSHIRE PORK BELLY,
CRISPY PIGS HEAD, LANGOUSTINE, BABY TURNIPS AND PORK FAT
POTATOES, TOASTED ALMONDS, GREEN GRAPES COMPRESSED IN
ELDERFLOWER, SHERRY SAUCE £18**

WE RECOMMEND A GLASS OF BIN 58, PINOT NOIR

**HALIBUT LOIN,
CHICKEN FAT ROSTI, BRAISED BABY GEM,
KING OYSTER MUSHROOMS, CRISPY ONIONS,
SMOKED GARLIC SAUCE, WILD GARLIC OIL £22**

WE RECOMMEND A GLASS OF BIN 8, SAUVIGNON BLANC

**ESTRELLA BATTERED HADDOCK FILLET,
FAT CHIPS, MUSHY PEAS, TARTAR SAUCE, £15**

WE RECOMMEND A GLASS OF ESTELLA

**SPRING VEGETABLE AND YELLISONS GOATS CHEESE RISOTTO,
CHARRED BABY LEEK, HAZELNUT,
WILD GARLIC VELOUTE £14 v**

WE RECOMMEND A GLASS OF BIN 7, CHABLIS

Vegan Choices

**MOROCCAN CHICK PEA MASALA, BEETROOT FALAFEL,
MARINATED CUCUMBER, DUKKAH YOGURT,
PUFFED WILD RICE £14 ve**

WE RECOMMEND A GLASS OF BIN 1, CHENIN BLANC

**BLACK TRUFFLE ROSTI,
PEA AND TARRAGON SAUCE, YORKSHIRE ASPARAGUS,
GREEN VEGETABLES, PICKLED RADISH £14 ve**

WE RECOMMEND A GLASS OF BIN 23, PICPOUL DE PINET

FROM THE KOPA GRILL

8OZ BEEF BURGER, BRIOCHE BUN, GHERKIN RELISH, TOMATO,
LETTUCE, BEETROOT SLAW, SKINNY FRIES £14
(ADD MATURE CHEDDAR CHEESE £2)

WE RECOMMEND BIN 102 MALBEC, HAUTE VALLEE DE L'AUDE

10oz RUMP - £24

10oz SIRLOIN - £26

10oz RIBEYE - £30

8OZ FILLET - £30

ALL STEAKS SERVED WITH DRIPPING FAT CHIPS,
ROASTED PLUM TOMATO, FLAT MUSHROOM AND DRIPPING ONIONS
ADD TWO FREE RANGE FRIED EGGS £3

OR GRILLED TIGER PRAWNS £5

WE RECOMMEND BIN 59 PINOTAGE 'CHOCOHOLIC'

SAUCES - BEARNAISE, BLUE MURDER BLUE CHEESE, PINK PEPPERCORN
£3.00

TO SHARE

CHATEAUBRIAND 24OZ £70

(SUBJECT TO AVAILABILITY, ALLOW A MINIMUM OF 30 MINUTES COOKING TIME FOR MED RARE)

TOMAHAWK 30OZ £65

(SUBJECT TO AVAILABILITY, ALLOW A MINIMUM OF 30 MINUTES COOKING TIME FOR MED RARE)

WE RECOMMEND SHARING A BOTTLE OF LANGHORNE CREEK SHIRAZ BIN 75

Sides £3.50

SKINNY FRIES

FAT CHIPS

HAM HOCK CREAMED PEAS

CRUSHED SPRING ONION JERSEY ROYALS

NDUJA BUTTERED LEEKS AND BROAD BEANS

DRESSED LEAVES, GARDEN RADISH, CHERRY TOMATOES

MIXED VEGETABLES

Desserts

**CHOCOLATE AND CHERRY ICED PARFAIT,
CHOCOLATE AND KIRSCH MOUSSE,
FRANGIPANE, CANDIED ALMONDS £9**

**YOGURT PANNA COTTA, STRAWBERRY CONSOMMÉ, POACHED
STRAWBERRIES, PINK PEPPERCORN MERINGUE, BASIL SORBET £7**

**‘COLD TODDY’ SET LEMON CURD, BAKED WHITE CHOCOLATE, SALTED
HONEY ICE CREAM, WHISKEY OATS £7**

**STICKY TOFFEE PUDDING, BLACK TREACLE TOFFEE SAUCE, HAZELNUT
ICE CREAM £7**

SALTED CARAMEL TART, STOUT ICE CREAM £8

Vegan Choices

**HAZELNUT AND ROSE ICE CREAM,
CHOCOLATE MOUSSE, CHOCOLATE SOIL, ROSE WATER £7 VE**

**CHOCOLATE AND ORANGE BLOSSOM MAGNUM,
PRALINE, SALTED CARAMEL £8 VE**

Dessert Cocktails

**OLD FASHIONED
BOURBON, BITTERS, ORANGE PEEL
£9.50**

**ESPRESSO MARTINI
VODKA, KAHLUA, ESPRESSO
£8.50**

**AMBASSADORS PARTY
KAHLUA, FRANGELICO,
NEW AMSTERDAM VODKA,
GARNISHED WITH A FERRERO ROCHER
£8.00**

**FLAT WHITE MARTINI
NEW AMSTERDAM VODKA,
BAILEYS & ESPRESSO
£8.50**

Try a wine with your dessert, Pudding Wines

**SAUTERNES, GRAND VIN DE BORDEAUX BIN 96
CHATEAU JANY 16- FRANCE BOTTLE 37.5CL £23 50ML GLASS £3.15**

**RIESLING NOBLE LATE HARVEST BIN 95
MELLIFERA JORDAN ESTATE 16- S.AFRICA BOTTLE 37.5CL £36 50ML GLASS £4.90**

**SEMILLON & SAUVIGNON – MONBAZILLAC BIN 97
DE GRANGE NEUVE CASTAING 15- FRANCE BOTTLE 37.5 CL £25 50ML GLASS £2.55**

**PETIT MANSENG – MOELLEUX ‘CARTE BLEU’ GASCONY BIN 98
DOMAINE DE MISELLE 16- FRANCE 37.5CL BOTTLE £25 50ML GLASS £1.75**

**TRY A GLASS OF BRONTE LIQUEUR
A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY.
WORKS EXCEPTIONALLY WELL WITH CHOCOLATE
25ML GLASS £4.50**

Spanish sherry

PEDRO XIMENEZ 50ML £4.20

Cheese

GOURMET MENU OF ARTISAN CHEESE.

SHIBDEN CHEESE PLATE, CRACKERS, GRAPES, QUINCE PASTE, TOMATO AND NIGELLA SEED CHUTNEY, TRUFFLE HONEY

3 CHEESES £11, 6 CHEESES £15

A SLICE OF OUR DELICIOUS HOMEMADE FRUIT CAKE £1.75

OAK SMOKED COVERDALE

THIS IS A CREAMY, VEGETARIAN STYLE, CRUMBLY CHEESE. THE CHEESE HAS A MILD, BUTTERY TASTE & THE TEXTURE IS FIRM AND OPEN. IT IS PRODUCED AT THE FOUNTAINS DAIRY IN HAWES NORTH YORKSHIRE. AGEING TAKES FOUR OR FIVE WEEKS AFTER WHICH IT IS GENTLY COLD SMOKED OVER WHISKY BARREL CHIPPINGS FOR A MILD SMOKEY FLAVOUR.

BLUE MURDER

'MUSIC FANS WILL ENJOY THE STORY BEHIND BLUE MURDER, ALEX JAMES (BLUR) AND HIGHLAND FINE CHEESES BAD BOY RUARIDH STONE COLLABORATED TO MAKE THE BLUE MONDAY CHEESE (NAMED AFTER THE NEW ORDER SONG). THEY HAD A BIG FALL OUT AND ALEX TRIED TO STOP RUARIDH MAKING THE CHEESE, SO HE CHANGED THE NAME AND CARRIED ON! THEY BOTH TASTE THE SAME, A LOVELY MOIST, CREAMY BLUE CHEESE, NOT AS RICH AS MANY BLUE CHEESES WITH A SUBTLE TANGY METALLIC FINISH. THIS CHEESE IS PRODUCED BY THE WENSLEYDALE DAIRY IN NORTH YORKSHIRE USING CHANNEL ISLAND COW'S MILK (I.E. THE MILK FROM JERSEY AND GUERNSEY COW BREEDS) WHICH GIVES IT THE CHARACTERISTIC BUTTERY GOLD COLOUR FROM WHICH IT TAKES ITS NAME. A SEMI-HARD CHEESE WITH A SOFT CHEDDARY STYLE TEXTURE THAT JUST MELTS ON THE TONGUE.

KIDDERTON ASH

PRODUCED ENTIRELY BY HAND BY CHEESEMAKER KATY HOLLINSHEAD IN VERY SMALL BATCHES IN THE BURLAND FARM DAIRY, KIDDERTON ASH'S RESONANT CREAMY NUTTY FLAVOUR AND SOFT, DELICATE TEXTURE IS PROVING A WINNING COMBINATION. CHARACTERISTICALLY CYLINDRICAL IN SHAPE THE CHEESE IS CAREFULLY ROLLED IN A THIN LAYER OF ASH, WHICH AIDS MATURATION AND ENHANCES ITS RICH FLAVOUR, WHICH FURTHER INTENSIFIES WHEN HEATED.

OLD PECULIAR SWALEDALE

DURING THE MAKING OF THIS UNIQUE SWALEDALE CHEESE, THE PIECES OF WARM, MOIST CURD ARE SOAKED IN THEAKSTONS OLD PECULIAR YORKSHIRE ALE. THE FINISHED CHEESE HAS A MARBLED APPEARANCE, A SOFT TEXTURE AND LEAVES YOU IN NO DOUBT OF ITS OLD PECULIAR FLAVOUR.

YORKSHIRE BRIE

MADE AT THE WENSLEYDALE CREAMERY IN HAWES YORKSHIRE USING ONLY LOCAL MILK. YORKSHIRE BRIE IS CREAMY WITH A MILD, FRESH FLAVOUR AND A SOFT EDIBLE WHITE RIND. THE CURD IS THE COLOUR OF STRAW, AS IT RIPENS IT BECOMES SOFTER & RICHER WITH A FULL FLAVOUR WHICH LEAVES YOU WITH A SUBTLE HINT OF MUSHROOMS.

PIKES DELIGHT

MADE BY PEXTENEMENT CHEESE COMPANY SITUATED ON THE HILLSIDE BETWEEN TODMORDEN AND HEBDEN BRIDGE. PIKES DELIGHT IS A YOUNG CHEESE MATURED FOR 3 MONTHS. IT HAS A GOOD SOFT TEXTURE WITH A WONDERFULLY SMOOTH CREAMY TASTE, MADE IN THE STYLE OF A CHEDDAR.

Port

WIESE & KROHN AMBASSADOR RUBY PORT
50ML GLASS £3.50

WIESE & KROHN COLHEITA 1997 VINTAGE PORT
50ML GLASS £4.50

MADEIRA LEACOCKS ST JOHN
50ML GLASS £4.00

Coffee

CAPPUCCINO, CAFÉ LATTE £3.50
CAFÉ MOCHA, FLAT WHITE £3.80
ESPRESSO £2.00 – DOUBLE £3.00

ADD VANILLA, GINGERBREAD, CARAMEL OR HAZELNUT 40P

POT OF TEA

ENGLISH BREAKFAST, DARJEELING, EARL GREY, FRUIT INFUSION
£3.00

Coffee liqueurs

FRESH GROUND COFFEE SERVED WITH YOUR SELECTION
OF SPIRIT OR LIQUEURS AND TOPPED WITH A LAYER OF CREAM

IRISH - IRISH WHISKEY
MONKS - BENEDICTINE
JAMAICAN - DARK RUM
HIGHLAND - SCOTCH WHISKY
CAFE ROYAL - FRENCH BRANDY
RUSSIAN - VODKA
CALYPSO - TIA MARIA
SEVILLE - COINTREAU
COFFEE FLING - DRAMBUIE

BRONTE OR BAILEYS HOT CHOCOLATE
£6.95

Digestif

CAFE PATRON £4.50 GRAPPA £3.95 LIMONCELLO £3.20 PEDRO XIMENEZ £4.20

BRONTE LIQUEUR £4.50

A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY

Brandy

CALVADOS BOULARD

25ML GLASS £4.05

JANNEAU ARMAGNAC VSOP

25ML GLASS £5.50

CHATEAU MONTIFAUD XO

25ML GLASS £7.10

HINE ANTIQUE XO

25ML GLASS £11.80

HENNESSY XO

25ML GLASS £11.50

REMY MARTIN XO

25ML GLASS £13.80