

Friday
27th March

SHIBDEN
MILL
INN



CHEF WILL WEBSTER

Off Tempo 01/19 Dipa 3
Aged beef, gherkin,
smoked yoghurt, onion.

Off Tempo 02/19 Cloudy Pale.
B.B.Q mackerel, soused veg, dashi

Off Tempo 05/18 Milkshake IPA
Monkfish, green pepper, coconut, Thai basil.

Boston Tea Party, New England Pale Ale
Mallard, celeriac, malt, shimeji.

Off Tempo 03/19 Tropical
Passion fruit, baked white chocolate,
lemon balm.

Dark Necessities, Milk Stout.
Chocolate, coffee, hazelnut.

6 Courses £60