SHIBDEN MILL INN

Aperitifs

Sloegroni
£9.50
Sloe Gin, Campari, Vermouth

Cranberry Fizz
£9.50
Prosecco, Cointreau, Cranberry

Winter Mule
£7.50
Tanqueray AF, Cranberry, Lime, Ginger Beer

Nibbles

Hokkaido Milk Bread Roll, Café de Paris Butter £3.50 pp
Cheddar Cheese Doughnuts, Nduja Crème Fraîche £7
Bresaola, Guindillas, Westcombe Cheddar £8

Starters

Soup of the Day, Warm Bread, Butter £10
Lamb Belly, Dukkah, Labneh, Skhug, Red Cabbage, Sorrel £12
Syrah, Chateau Oumsiyat, Lebanon
Cured Stone Bass, Crispy Chili Mayonnaise, Pickled Ginger, Coriander, Radish £12
Albarino '1753' Chateau de Campuget, France
Cod, Pancetta, Leek & Pea Fricassee, Mussels, Salmon Roe, Sea Purslane £13
Chablis, Domaine Jean Goulley, France
Hen of the Woods, Pedro Ximenez, Artichoke Sauce, Raisin Gel (v) £12
Pinot Noir, Phantom, Lomond Wines, South Africa

Mains

Belly Pork, Swede & Cheek Pressing, Medjool Date, Bramley Apple, Spring Cabbage, Jus £30
Rioja Alavesa, Bideona, Spain
Pollock Fillet, Broccoli, Broccoli Puree, Confit Potato, Monk's Beard, Miso & Cod Roe Sauce £28
Gavi di Gavi 'Fossili' San Silvestro, Italy
Black Truffle Gnocchi, Baby Leeks, Whipped Goats Cheese, Chive Sauce, Roscoff Onion, Hazelnuts (v) £24
Unwooded Chardonnay Reserva, Vina, Echeverria, Chile
Duck Breast, Mulled Pear, Duck Faggot, Duck Fat Rosti, Mulled Pear Gel, Chicory, Cumberland Sauce £34
Cabernet Franc, Terroir Hunter, Undurraga, Chile

Classics

Pie of the Day, Garlic Mash, Cavalo Nero, Gravy £26
Shibden Ale, Moorhouses Brewery
Battered Haddock, Hand Cut Chips, Crushed Peas, Tartar Sauce, Lemon £24
Pet Nat, Rosado, Lia, Nivarius, Spain
10oz Salt Aged Sirloin, Bone Marrow Hispi Cabbage, Peppercorn Sauce
With Hand Cut Chips or Skinny Fries £40
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

18oz Chateaubriand, Hand Cut Chips, Bone Marrow Hispi Cabbage, Peppercorn Sauce £95
(Please note 45 minutes for medium rare)
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

Sides

Hand Cut Chips £6
Skinny Fries £6
Westcombe Cheddar Cauliflower Cheese £6
Mixed Vegetables £6
Roast Squash, Goats Cheese, Hazelnuts, Honey £6

An optional service charge of 10% is added to all our bills

Many known allergens are handled in our kitchen. If you have any concerns, please don't hesitate to ask a member of staff.
Game may contain shot.

SHIBDEN MILL INN

Desserts

Steamed Rhubarb & Vanilla Sponge, Vanilla Sauce, Rhubarb Sorbet £12
Riesling Auslese, Pink Seal, Schloss Johannisberg, Germany

Hojcha Rice Pudding, Tograshi Plums, Mirabelle Sorbet, White Soy Caramel Espuma £12
Chateau Suduiraut, Castelnau de Suduiraut, France

Lemon Savarin, Vanilla Crémeux, Lemon Curd, Sugared Pinenuts, Lemon Thyme Sorbet £12
Botrytis Semillion, Berton Vineyard, Australia

Caramelised Milk Chocolate Ganache, Compressed Pears in Pine, Gjetost Ice Cream, Yoghurt & Juniper Meringue £13
'Elysium' Black Muscat, Quady, USA

Dessert Cocktails

Chocolate Orange Espresso Martini £9.50
Vodka, Coffee Liqueur, Espresso, Crème De Caco, Cointreau

Old Fashioned £9.50
Woodford Reserve, Brown Sugar, Orange Bitters

After Eight £9.50
Bailyes, Crème De Menthe, Cream

Amaretto Sour £9.50
Amaretto, Lemon Juice, Sugar Syrup, Ms. Betters' Miraculous Foamer

Coffee/Tea

£4.00

Americano
Latte
Flat White
Galaxy Hot Chocolate
Mocha
Cappuccino
Double Espresso

Yorkshire Tea
Decaf Tea
Peppermint Tea
Green Tea
Chamomile
Earl Grey

We also have oat and soya available at a charge of 20p.

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SHIBDEN MILL INN

A Selection of 4 Cheeses £16

Clara Goats' Cheese, Worcestershire (V)

Soft and fresh with a delicate, creamy texture. Aromas of warm milk and citrus zest. The flavour is bright and clean, showing fresh lactic tang, lemony acidity, and a gentle herbal note, finishing light and refreshing.

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Tomme de Normandie, France

Pale ivory paste with a supple, slightly elastic texture. Mild aromas of fresh cream, mushroom, and damp grass. Flavours are gentle and milky, with notes of cultured butter, sweet hay, and a faint nuttiness, finishing clean and lactic.

24-Month Aged Gouda

Deep amber in colour with a dense, crystalline texture. Aromas of caramel, toasted nuts, and brown butter lead into flavours of butterscotch, hazelnut, and sweet cream. Salty crunch from protein crystals balances the rich sweetness, with a long, savoury finish.

Fourme d'Ambert, France (V)

Velvety and pale with delicate blue veining. Aromas are subtle—fresh cream and mushroom rather than sharp blue. The flavour is mellow and buttery, with notes of yogurt, mild blue tang, and a soft peppery finish that never overwhelms.

Coffee Liqueur

£9.50

Irish - Irish Whiskey	Monks - Benedictine
Jamaican - Dark Rum	Highland - Scotch whisky
Yorkshire - Cream Liqueur	Calypso - Coffee Liqueur
Seville - Cointreau	Cafe Royal - French Brandy

Port *50ml*

Late Bottled Vintage Port, Barros	£5.90
10 Year Old Tawny Port, Barros	£6.40
Ruby Port, Barros	£4.90
White Port, Barros	£4.90

Brandy *25ml*

Calvados Boulard	£4.20
Hine Antique XO	£11.80
Janneau Armagnac VSOP	£5.60
Hennessy XO	£12.30
Remy Martin XO	£14.90

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