SHIBDEN MILL INN

Aperitifs

Barrel - Aged Negroni
£10.00
Gin, Vermouth, Campari

Pink Grapefruit Americano
£9.50
Campari, Sweet Vermouth, Pink Grapefruit Soda

Lambrusco
£9.20
Sparkling Red Wine

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

Nibbles

Hereford Hop & Wholemeal Bread, Wholegrain Butter £4 pp
Buttermilk Monkfish Cheek, Tahini Shellfish Mayo, Lime £7.50
Cobble Lane Coppa, Cashel Blue Cheese, Fig Jam, Hazelnuts £8
Pitted Spicy Gordal Olives £4
Llorens Spicy Banderillas £4

Starters

Soup of the Day, Warm Bread, Butter £10
Potato Paillasson, Saucisson Jam, Chive, Crème Fraîche, Mimolette Cheese £12
Bernard Remy Champagne, France
Monkfish, Smoked Tofu Puree, Pickled Shimeji, Miso Beurre Blanc, Smoked Pickled Roes, Thai Basil Oil £13
Albarino '1753' Chateau de Campuget, France
Ceviche of Scallop, Pickled Kohlrabi & Radish, Apple Puree, Apple Marigold Crème Fraîche £13
Chablis, Domaine Jean Goulley, France
Beetroot Terrine, Flowering Currant Gel, Wasabini, Shiso, Rocket, Buckwheat (v) £13
Sauvignon Blanc, New Zealand

Mains

Turbot, Girolles, Borlotti Beans, Pancetta, Smoked Eel, Peas, Sauce Albufera, Tapioca £30
Gavi di Gavi 'Fossili' San Silvestro, Italy
New Potato & Tunworth Pithivier, Baby Fennel, Fennel Puree, Tenderstem, Sorrel, Watercress Sauce (v) £26
Unwooded Chardonnay Reserva, Vina, Echeverria, Chile
Pork Loin, Delica Squash, Confit Jowl, Black Bean Ragu, Pumpkin Gel, Cavalo Nero, Pumpkin 'Satay'£33
Chablis, Domaine Jean Goulley, France
Duck Breast, Coriander Crumb, Mirabelle Plum, Kohlrabi, Sea Fennel, Tamarind & Yuzu Jus £33
Desir Chateau Oumsiyat, Lebanon

Classics

Braised Short Rib, Creole Mac n Chesse, Crispy Pickled Shallots, Watercress £30
This Is Not Another Lovely Malbec, Riccitelli, Argentina
Pie of the Day, Garlic Mash, Creamed Cabbage, Gravy £26
Shibden Ale, Moorhouses Brewery
10oz Salt Aged Sirloin, Bone Marrow Hispi Cabbage, Peppercorn Sauce
With Hand Cut Chips or Skinny Fries £42
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

26oz T-Bone Pork Chop, Tunworth Mash, Rainbow Chard, Pork Skin Crumb, Apricot Mostarda Jus £50
(Please note 45 minutes)
Lavirtu Eco, Monastrell, Spain
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
Potato Terrine, Pickled Walnut & Le Saint Mont £7
Tenderstem Broccoli, Tahini Yoghurt, Chilli Vinaigrette, Coriander £7
Jerusalem Artichoke, Peanut, Caper & Brown Butter £7

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.

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Dessert Cocktails

Espresso Martini
£9.50
Vodka, Coffee Liqueur, Espresso

Rum Old Fashioned
£9.50
Hampden Estate Rum, Sugar, Orange Bitters

Amaretto Sour
£9.50
Disaranno, Lime, Sugar, Ms Better Bitters

Angus' Banana-Colada
£10.00
Koko Kanu, Yorkshire Cream Liqueur, Cream, Banana Syrup, Chocolate Bitters

Desserts

Jamaican Ginger Cake, Rum Soaked Pineapple, Ginger Butter Caramel, Crème Fraîche Ice Cream £12
Botrytis Semillon, Berton Vineyard Reserve, Riverina, Australia

Lovage Parfait, Strawberries in Vanilla Syrup, Woodruff Meringue, Strawberry Sorbet & Lovage Oil £13
Michele Chiarlo 'Nivole', Italy

Fig Leaf Crémeux, Raspberries, Dark Chocolate, Fig Leaf Crunch, Coconut Sorbet £13
'Pink Seal' Riesling Auslese, Schloss Johannisberg, Germany

67% Dark Chocolate Delice, Macadamia Praline, Black Sesame Ice Cream, Pomegranate £13
'Elysium' Black Muscat, Quady, USA

A Selection of Four Cheeses £16

Served With Homemade Linseed Crackers, Truffle Honey, Damson Membrillo, Homemade Chutney & Grapes

Brin d'Amour, Corsica
A distinctive Corsican sheep's milk cheese, coated in a mixture of rosemary, savoury and other Mediterranean herbs. On the palate, enjoy the development of flavours from gentle milkiness into peppery, herby and subtly earthy notes, with an aromatic finish.

Hereford Hop, England
Beneath a natural rind, this English cheese yields creamy and buttery character. As it matures, the flavour becomes more savoury with some floral notes, adding complexity. A beautifully balanced cheese with a clean, lingering finish.

Morbier, France
With a distinctly recognizable line of vegetable ash running through the centre, Morbier is supple and creamy with an earthy aroma. Initially mild and buttery, it develops into a more savoury cheese with notes of mushroom, toasted nuts and gentle spice. The finish is long, rounded and subtly smoky.

Montbriac, France
A beautifully creamy French blue from Auvergne, this cheese combines the richness of a soft-ripened cheese with delicate blue veining. The past is smooth with aromas of cream, cellar earth and fresh mushrooms. On the palate, it is rich and buttery, followed by gentle blue spice and a refined savoury depth.

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Coffee/ Tea
£4.00

Americano
Latte
Flat White
Hot Chocolate
Mocha
Cappuccino
Double Espresso

Yorkshire Tea
Decaf Tea
Peppermint Tea
Green Tea
Chamomile
Earl Grey

Matcha
£5.00

Available Iced or Hot

Syrups (50p): Caramel, Vanilla, Raspberry, Banana, Blueberry, Agave
Alternative Milks (25p): Soya, Oat

Coffee Liqueur
£9.50

Irish - Irish Whiskey
Jamaican - Dark Rum
Yorkshire - Cream Liqueur
Seville - Cointreau

Monks - Benedictine
Highland - Scotch whisky
Calypso - Coffee Liqueur
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
Remy Martin XO	£14.90
Janneau Armagnac VSOP	£5.60
Hennessy XO	£12.30

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