SHIBDEN MILL INN

Aperitifs

Belafonte £10
White Port, Campari, Tonic

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

'Pink' 75 £9.50
Raspberry Gin, Lemon Juice, Raspberry Syrup, Prosecco, Glitter

Tasting Menu

To be taken by the whole table
Available until 1.30pm lunchtimes Monday to Saturday
Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday

£75pp

Suggested wine flight matched to courses, £45pp

Snacks

Wonton Tart, Duck Leg Ragu, Pickled Girolles, Mushroom Dashi Espuma
Lambrusco, Medici Ermete, La Favorita Rosso Secco, Reggiano, Italy

Hereford Hop & Wholemeal Bread, Wholegrain Butter

Monkfish, Tofu, Miso Beurre Blanc
Albarino '1753' Chateau de Campuget, France

Duck Breast, Mirabelle Plum, Kohlrabi, Coriander Crumb, Tamarind & Yuzu Jus
Desir Chateau Oumsiyat, Lebanon

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

Yuzu Madelines, Blackberry, Crème Fraîche Ice Cream, Miso Caramel
Ice Wine, Pelee Island, Canada

Petit Fours

Our tasting menu cannot be adapted for any dietary or allergen requirements.

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.