## SHILLINGFORD BRIDGE



## Starters

Soup of the day, fresh baked bread/roll £6

/, VI*, G*, D*

Tomato \& Mozzarella salad, walnut pesto \& Parmesan crisp £8
$N^{*}, ~ D, ~ V$
Salmon, cod \& lime fishcake, garlic \& turmeric mayonnaise £7
F, G, MU*
Creamy garlic mushrooms on home baked ciabatta £7
G*, $^{*}$, V, VF*

## Main courses

## Sharing Sunday Lunch platter

Choose up to 2 meats from our weekly changing roast selection for the table to share Served with roast potatoes, honey glazed roots, seasonal vegetables,
gravy \& Yorkshire pudding
£15 per person, children aged between 5-12yrs £8.50
D*, G*, E*

Pan-fried seabass, ginger \& butter sauce £16
Roast potatoes, broccoli \& seasonal vegetables
$D^{*}, F, S D$

Roasted Mediterranean vegetable strudel £14
red pepper coulis, seasonal vegetables
V, VI, G

[^0]
## Side orders to share

Add extra meat choice per person £7
Yorkshire pudding £1.50
G, E, D

Cauliflower cheese £6
D, G
Braised red cabbage £6
SD
Stuffing balls £6

Pigs in Blankets £6

## Desserts

New York style cheesecake £6.50
berry coulis
V, D
Sticky ginger toffee pudding £8
caramelised stem ginger, vanilla ice cream
G, D

Apple \& blueberry crumble £7.50
vanilla ice cream
G, V

Chocolate \& salted caramel tart £7
coconut sorbet
VE, GF, N


[^0]:    We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains
    ingredients with allergens. All allergens are correct at the time of printing. Allergens marked with a * can be omitted in the dish if requested

