

# SHILTON RESTAURANT MENU

## STARTERS

Seasonal homemade Soup, freshly baked bread (GFA)	£8
Ham hock, pork and cranberry terrine, cranberry chutney (NGCI)	£9
Smoked salmon, pickled shallots, capers, candid beetroot, horseradish crème fraiche (NGCI)	£12
Caesar salad, baby gem, parmesan, croutons, crisp pancetta, Caesar dressing (GFA)	£8
Baked goat cheese, fig and walnut torte, chicory, plum and apple chutney (V)	£8
House bread, unsalted butter, olive oil, balsamic (GFA)	£7

## MAINS

Pork and leek sausage, mash, smoked bacon, red wine and onion gravy	£18
Fillet of trout, new potatoes, samphire, capers and cream white wine sauce (NGCI)	£22
Kale, brie & beetroot tart, warm salad of potato, chickpea, red onion and coriander (V, NGCI)	£16
Pan fried breast of chicken, wild mushroom and tarragon cream sauce, potato rosti (NGCI)	£20
Caesar salad, baby gem, parmesan, croutons, crisp pancetta, Caesar dressing (GFA)	£15
Add chicken or salmon	£5

## GRILL

Aberdeen Angus beef burger, onion chutney, lettuce, tomato fries, slaw on a brioche bun	£19.95
Scottish sirloin steak 220g 21 days aged, chips, grilled tomato & mushroom (NGCI)	£29.50

Sauces - Blue cheese, peppercorn or red wine jus

## Sides

House salad	£5
French fries	£5
Seasonal vegetables	£5

## DESSERT

Sticky toffee pudding, vanilla ice-cream	£8
Seasonal Eton mess sundae (NGCI)	£8
Apple tart tatin, Chantilly cream	£8
White chocolate, red velvet cheesecake	£8
Chocolate and salted caramel torte, honeycomb, vanilla ice-cream	£8
Selection of ice creams and sorbet	£7

## CHEESE

British cheese selection	£14
Long Clawson blue Stilton, Golden Cross, Wookey Hole aged cheddar, brie, grapes, chutney, celery & cheese crackers	

## COFFEE & PETIT FOURS

£4.50

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

V – Vegetarian. VE – Vegan. GFA – Gluten free available with some modifications. NGCI – Non gluten containing ingredients

## IT'S ALL ABOUT THE FOOD

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.

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