

The Shilton Arms Specials

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns if you are still uncertain on any aspect of the menu please ask a member of staff

Starters

Homemade chicken liver parfait

Homemade chicken liver parfait (egg dairy) topped with a port jelly (alcohol sulphur), served with melba toast (gluten) and butter (dairy) £6.95

Nachos for two

corn chips topped with homemade chilli) con carne (medium hot) (celery) and melted grated cheddar cheese (dairy), served with a guacamole and sour cream dip (dairy) £6.95

Field mushroom

a seared field mushroom topped with a homemade red onion jam (sulphur) and melted stilton cheese (dairy) £4.95

Mains

All main course are served as stated - V suitable for vegetarians - all weights approximate uncooked weight

Homemade chicken and leek pie

Diced chicken and leeks in a creamy white sauce (gluten dairy) wrapped in a short crust pastry (gluten egg) served with creamed potato (dairy) and sautéed green vegetables £12.95

Crackling pork belly

Slow roasted pork belly topped with crispy crackling and served with a medley of vegetables, chunky chips and a rich gravy (celery) £14.95

Stuffed peppers

Two half peppers stuffed with herby cous-cous (gluten) topped with melted goats cheese (dairy), on a bed of rocket leaves and served with herb diced potato (gluten) £12.95

Southern fried chicken and ribs

A whole chicken breast coated in a southern style bread crumb (gluten egg) with a prime full rack of barbecue pork ribs (celery milk eggs gluten mustard soya sulphur) served with homemade red cabbage coleslaw (milk egg mustard) and skinny fries £17.95

Lemon salmon

Salmon supreme topped with a lemon and herb crust (gluten egg) served with a crushed buttered (dairy) new potatoes, spring greens and hollandaise sauce (dairy egg) £13.95

Homemade chilli con carne

Minced beef with fresh peppers, tomatoes, onion and chilli (medium hot) (celery) served on a bed of rice with tortilla chips (gluten) £10.95

Braised beef brisket

Beef brisket slowly braised in red wine (alcohol sulphur) served on a hot skillet with potato rosti and served with creamed leeks and bacon (dairy) and a jug of red wine jus (alcohol sulphur celery) £14.95