

ANSTY HALL

THE SHILTON RESTAURANT

TO START

Mixed pitted olives	£6
House bread, unsalted butter, olive oil, balsamic	£6

STARTER

Wild wood pigeon breast, black pudding, puree Swede, hollandaise sauce, fine herbs	£13
Chicory tart, balsamic baby beets, blue cheese, roasted crushed hazelnuts, chervil herb oil	£12
Parma ham, burrata, charred pear, baby rocket, maple olive oil dressing	£12
Carrot, cumin and pumpkin soup, puffed pearl barley, soy yoghurt	£9
Hot smoked salmon and chorizo fish cake, poached hens' egg, tartar sauce, lemon frisée salad	£13
Slow cooked beef brisket arancini, horseradish crème fraiche, duo of pickled and crispy onions	£12
Winter salad of char-grilled vegetables, salted cauliflower, pickled carrots, beluga lentil dressing	£10

MAIN COURSE

Slow cooked five spice pork belly, pickled apples, celeriac mash, chicory, anise jus	£22
Mini Sheppard's pie of slow braised lamb shoulder, buttered mash, sauté cabbage with smoked bacon, carrot puree, sticky red currant jus	£28
Corn fed breast of chicken, bubble and squeak, purple broccoli, wild mushroom & tarragon cream sauce	£26
Rib eye steak 227g, roasted cherry tomato, flat mushroom, green beans, hand cut chips	£36
Butchers cut sirloin minute steak, 170g Caesar gem lettuce wedge, French fries	£30
Char grilled beef burger, smoked bacon, cheddar cheese, sliced tomato, gem lettuce, onion chutney, And pickle in a toasted bun, fries	£23
Crab and crayfish tagliatelle with chilli, lime, cherry tomato, coriander	£25
Gnocchi with garlic roasted squash, baby spinach, vegan feta, tomato fondue, toasted pumpkin seeds	£20

SAUCES £3.50 each

Garlic Butter	Blue cheese	Peppercorn	Red wine jus
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SIDES £6 each

Rocket & parmesan salad	House salad	Seasonal vegetables
Sweet potato fries	French fries	Hand cut chips
	Onion rings	

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. -Gluten free available with some modifications.

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.

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.

A discretionary 10% service charge will be added to your bill. Guests on inclusive packages will have the choice from their dedicated menu, or a £30 allowance towards the a la carte.

DESSERT

Morello cherry pie, cherry liqueur mousse, clotted cream ice cream, dark chocolate sauce	£12
Apple and pecan nut toffee tart, cinnamon ice cream, caramel sauce	£12
Chocolate pavlova, hazelnut praline, nutella sauce, rum and Chantilly cream	£10
Caramel pannacotta, spicy plum coulis, ginger cream, walnut crunch, honeycomb ice cream	£10
Vegan cherry brownie, chocolate mousse with winter berry marmalade, morello cherry sorbet	£12

CHEESE

British 3 cheese selection, served with chutney, celery & cheese crackers	£15
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Coffee and petit fours £6

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