

# Starters

<b>Carrot &amp; Coriander Soup (V, GFA)</b> Torn sea salt & rosemary focaccia	<b>£4.95</b>
<b>Oxtail, Shiitake Mushroom Croquette</b> Butternut squash purée & oxtail jus	<b>£6.50</b>
<b>Asparagus &amp; Tomato Bruschetta (VG, GFA)</b> With lime oil	<b>£5.50</b>
<b>Salmon Gravlax (GFA)</b> Toasted rye bread, lightly pickled apple & parmesan mayo	<b>£6.95</b>
<b>Goats Cheese Bon Bons (V)</b> Breaded goats cheese with a leek & rocket chutney	<b>£5.50</b>
<b>Chicken Liver Parfait (GFA)</b> With red onion jam & toasted brioche	<b>£6.50</b>

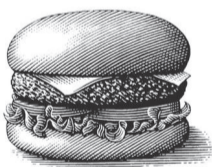
# Mains

<b>Confit Belly Pork (GFA)</b> Vanilla and celeriac purée, black pudding bon bons, tender stem broccoli, rainbow carrot, potato & black pudding mash with a cider sauce	<b>£14.50</b>
<b>Brisket &amp; Red Wine Shortcrust Pie</b> Creamed mash, maple glazed carrot, green beans, pea puree & red wine jus	<b>£12.95</b>
<b>Pistachio Crusted Rack of Lamb (GF)</b> Beetroot purée, wilted spinach, potato fondant, rainbow carrot, pickled golden beets & red wine jus	<b>£16.95</b>

**Shippon Dish of the Day**  
Please ask waiting on staff for more information

<b>Pan Seared Duck Breast (GF)</b> Lemon and swede purée, roasted radish, braised baby leeks, yellow carrot, duck spring roll & hoisin jus	<b>£17.50</b>
<b>Honey Glazed Chicken</b> With pearl barley, pumpkin gnocchi, tender stem broccoli & a carrot puree	<b>£13.95</b>
<b>Gnocchi Arrabiatta (VG)</b> With spinach & Gouda cheese	<b>£12.95</b>
<b>Plassey Beer Battered Fish &amp; Chips (GFA)</b> With minted mushy peas, tartar crème fraîche & lime wedge	<b>£12.50</b>

# Burgers

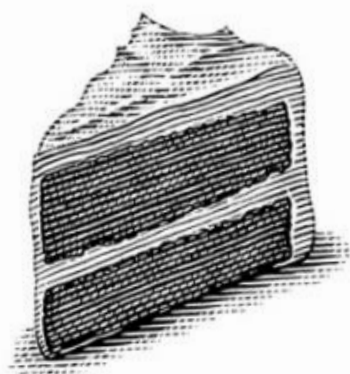


Served with house relish, gem lettuce, beef tomato in a toasted sourdough bun with friddle, coleslaw & fries (GFA)  
+ Bacon for £1.25  
+ Cheese for £0.95  
+ BBQ brisket for £2.50  
+ Blue cheese for £1.25

<b>8oz Steak burger with onion</b>	<b>£10.95</b>
<b>Eggplant burger with red onion &amp; aioli (V)</b>	<b>£10.95</b>
<b>Buttermilk southern fried chicken &amp; sour cream</b>	<b>£10.95</b>

# Sides

Fries (GF)	<b>£3.50</b>
Chips (GF)	<b>£3.50</b>
Onion rings (GFA)	<b>£3.50</b>
House salad (GFA)	<b>£3.50</b>
Seasonal vegetables (GF)	<b>£3.50</b>



# Sweets

<b>Cheesecake of the Day (V, GFA)</b> With pouring cream or ice cream	<b>£5.95</b>
<b>Lemon Meringue Pie (V, GFA)</b> Segmented orange & a blueberry sorbet	<b>£6.25</b>
<b>Plassey Forest Gateau (V)</b> Duo of chocolate, brandied cherries & a white chocolate sorbet	<b>£6.50</b>
<b>Vanilla Panna Cotta (V)</b> Compressed rhubarb, shortbread & a salted caramel foam	<b>£6.95</b>



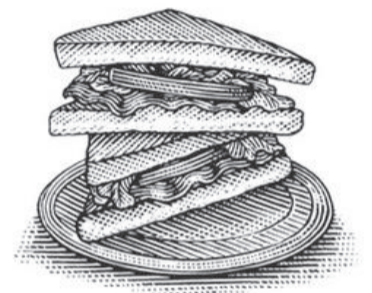
# Nibbles

<b>Chicken Wings (GF)</b> With a choice of BBQ, piri piri or cajun spice & served with a sour cream dip	<b>£5.50</b>
<b>Homemade Pork Scratchings &amp; Apple Sauce (GF)</b>	<b>£3.95</b>
<b>Potato Skins with Sour Cream (GF)</b> With Snowdonia cheddar & bacon	<b>£3.95</b>
With goats cheese & tomato concasse (V)	<b>£3.50</b>
<b>Garlic Ciabatta (V)</b> + Cheese for £1.00 (V)	<b>£3.95</b>
<b>Homemade Nachos (V) (GF)</b> With tomato salsa, guacamole & a cheese sauce	<b>£4.95</b>
<b>Sweet &amp; Sour Crispy Beef Bites</b>	<b>£4.25</b>
<b>Tempura Prawns</b> With a spicy perinaise dip	<b>£5.50</b>

3 nibbles  
for  
£12.00

# Sandwiches

Served between 12pm - 3pm  
White or brown bloomer bread or tortilla wrap (GFA)  
All include side salad, crisps & coleslaw  
+ Soup for £2.00  
+ Chips for £2.00



<b>Chicken, honey &amp; lemon</b>	<b>£5.95</b>
<b>Salt beef with gherkin mayo</b>	<b>£6.95</b>
<b>Snowdonia cheddar &amp; pickle</b>	<b>£5.95</b>
<b>Smoked salmon, cream cheese &amp; cucumber</b>	<b>£6.25</b>
<b>Fish finger ciabatta</b>	<b>£8.50</b>
<b>Steak ciabatta with red onion &amp; Snowdonia cheddar</b>	<b>£9.95</b>

# Grill

All served with chips, mushroom, tomato & watercress. (GFA)



<b>Pen-y-Lan 10oz Gammon</b> With two hen eggs	<b>£14.50</b>
<b>10oz Rump Steak</b>	<b>£16.95</b>
<b>10oz Ribeye Steak Butchers Cut</b> Please ask waiting on staff for more information	<b>£21.95</b>
<b>Sauces</b>	
Peppercorn (GFA)	<b>£2.50</b>
Red wine & blue cheese (GFA)	<b>£2.50</b>

# Salads

<b>Poached Pear &amp; Goat's Cheese (V) (GFA)</b> With roasted peppers, candied pecans & watercress	<b>£9.95</b>
<b>Caesar Salad (GFA)</b> Gem lettuce, parmesan shavings, croutons, anchovies & poached egg + Chicken & Bacon for £2.95	<b>£8.95</b>

<b>Cheeseboard (GFA)</b> Selection of Welsh cheeses with an apple and pear chutney & crackers + 3 cheeses for £7.00 + 5 cheese for £11.00	
--	--

<b>Welsh Ice Cream or Sorbet (V, GF)</b> Choose from 3 scoops, (flavours may vary each week) please ask staff for choices. + Extra scoop for £1.00	<b>£4.95</b>
--	--------------



# SHIPPON

RESTAURANT | BAR | FUNCTIONS



1 Aber Falls, Llanfairfechan



2 Blas ar Fwyd, Llanrwst



3 Magic Dragon Brewery, Eyton



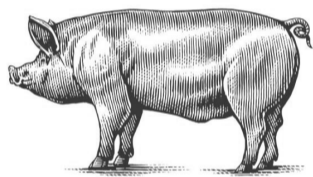
4 Chilly Cow, Ruthin



5 Tea Drop, Cefn Mawr



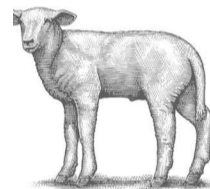
6 Lost Barn Coffee, Malpas



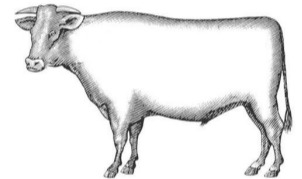
7 Pen-y-Lan Pork, Pen-y-Lan



8 Williams of Flint, Bagillt



9 Stanley Jones Butchers, Penycae



Our dishes are freshly made in-house by our team of talented chefs. We work closely with a carefully selected group of suppliers to ensure fresh, quality, local and seasonal produce is used in our dishes. As our dishes are freshly prepared & cooked to order, there may be a slightly longer wait during busy periods.

Please ask for a vegan specification menu.

(V) Vegetarian

(VG) Vegan

(GFA) Gluten-free available

(GF) Gluten-free

Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure. Please note that allergens contained within our condiments & extras are not included in the allergen information. Please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.