



SHIELDHILL CASTLE

Main Menu

Please always inform your server of any allergies or intolerances before placing your order.

STARTERS

Soup of the Day

Served with a warm sourdough roll(GF)

£5.95

Black Pudding & Goat Cheese Stack

Served with beetroot and mixed leaves and farmhouse chutney

£6.95

Tempura Chicken or Vegetables

Served with sweet chilli sauce and salad (V)(GF option)

£6.95

Wedge of Brie

Coated in Panko breadcrumbs, served with Cranberry sauce(GF option)

£6.95

Lightly Dusted Calamari

Served with sweet chilli

£9.95

MAINS

Lamb Cutlets

Served with red currant and mint glaze, new potatoes and seasonal vegetables

£18.95

Teryaki Salmon

Served with egg noodles mixed with green vegetables

£16.95

Corn Fed Chicken Supreme

Served on a bed of haggis with new potatoes, seasonal vegetables and accompanied with a pepper sauce

£15.95

Beef Bourguignon

Served with creamy mash and seasonal vegetables

£ 16.95

Traditional Battered Haddock

Served with hand cut chips, mushy peas and tartar sauce

£13.95

Toasted Parmesan Gnocchi

With confit tomato stew and parmesan dressed salad

£10.95

DESSERTS

Cheesecake of the day

£6.25

Cheese Board

with farmhouse chutney and oatcakes(GF available)

£7.50 (1 portion) - £11.50 (2 portions)

Cranachan with Shortbread

With heather honey, rolled oats, whiskey liquor and Scottish raspberries

£6.25

Sticky Toffee Pudding

Served with vanilla ice cream and toffee sauce

£6.25

Trio of Taylor's Ice Cream (V)(GF) or Sorbet(GF)(Vegan)

£6.25

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Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.