



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)

£6.95

Prawn Cocktail

Served with brown bread (GF)

£8.95

Wedge Of Brie

Coated in Panko Breadcrumbs, served with Cranberry sauce (GF Option)

£6.95

Ham Hock Terrine

Served with Oatcakes, Mixed Leaves and Chutney

£8.95

MAINS

Featherblade of Beef

Served with new potatoes, seasonal vegetables, and gravy

£16.95

Corn Fed Chicken Supreme

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

£15.95

Lamb Cutlets

Served with Redcurrant and Mint Glaze, seasonal veg and new potatoes

£17.95

Baked Salmon Fillet

Served on a bed of egg noodles with teriyaki sauce and green vegetables

£16.95

Gnocchi

With confit tomato stew and parmesan dressed salad

£10.95

DESSERTS

Rhubarb Crumble

served with Custard

£6.25

Cheesecake of the Day

Served with pouring cream

£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

Cheeseboard

with Farmhouse Chutney and Oatcakes (GF available)

£7.50 (1 portion) £11.50 (2 portions)

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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.