

The Inn at Shipley ~ Shipley's Fortnight of Game

Our Autumn favourite is back and bigger than ever. We're celebrating the best of the Game season with this fantastic selection of dishes and paired wines.

Perfect Sips

What's better than a delicious plate of food? A perfectly paired glass of wine to go with it! We've paired each of our mains with a wine we think compliments the dish. But if you're in the mood to share we've also selected these fantastic all-rounders that will suit each of our dishes.

Caves Campelo Ataegina Vinho Verde Branco 2023, Portugal, 29.95/7.90

Fresh and bright citrus from early harvested white grapes is ideal to cut through rich, gamey meats

Clea Crianza Ribera del Duero 2020, Spain, 37.95/10.00

Silky smooth red, packed with powerful blackberry and earthy tobacco

Starters

Slow roasted venison, rabbit, pigeon terrine, blackberry, apple salad 8.95

Slow roasted duck Kiev fritter, tarragon butter, sweet potato purée, sherry jus (gf) 8.95

Pan fried partridge, carrot purée, caramelised apple, toasted barley 9.95

Rabbit croquettes, carrot purée, black pudding, pickled veg (gf) 7.45

Mains

Buttermilk pheasant burger, Monterey Jack, pancetta, garlic mayonnaise, celeriac, mustard slaw, fries 16.95

Perfectly paired with: Pattingham Vineyards White Sparkling, 9.95

Pistachio crusted venison, parmentier potatoes, butternut squash puree, cherry jus 26.95

Perfectly paired with: Cloud Factory Pinot Noir, Marlborough, New Zealand, 9.50

Wild boar, venison and rabbit cottage pie pickled red cabbage 16.95

Perfectly paired with: Sarabande PIG Red Swine 2020, France, 10.50

Pan-fried partridge, celeriac purée, roast baby beets, toasted hazelnuts, blackberry jus 20.95

Perfectly paired with: Lanzerac Jonkershoek Chardonnay 2020, South Africa, 9.50

Puddings

Blackberry and apple crumble, vanilla custard (v, gf) 7.45

Try me with Le Fage, Monbazillac, France, 4.95 (50ml)

Boozy dark chocolate fruit and nut parfait, brandy snap and raspberry sauce (v) 7.25

Try me with Muscat de Frontignan, France, 4.95 (50ml)

A selection of cheese, biscuits, chutney, celery (v) 12.95

Try me with Graham's LBV Port, 4.20 (50ml)

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances.

For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

Wine prices listed for 125ml glass | The Inn at Shipley - www.innatshipley.co.uk - 01902 701 639