



SET MENU

TWO COURSE - £20 | THREE COURSE £25

STARTERS

Soup Du Jour

Served with a warm Bread Roll and Salted Whipped Butter

Chicken and Walnut Terrine

Served with Chutney and Croutons

Grilled King Prawn and Chorizo Skewers

Salt and Pepper Pork Bites

Spinach and Coriander Falafel

Served with Spiced Houmous and Pomegranate

MAINS

Spiced Beetroot and Quinoa Burger

Served on a Burger Bun with Tomato Salsa, Vegan Aioli and Fries

Pan Fried Cod

*Served with Colcannon, Clams and Herb Cream Sauce
Finished with Crispy Capers**

Chicken and Wild Mushroom Risotto

Finished with Enoki, Sage, Crispy Parmesan and Herbal Oil



THE

BASTION SHANKLY

BAR & RESTAURANT



THE

HOTEL

Pork Belly

*Served with Cauliflower Puree, Wilted Spinach, Potato, Leak
Croquette and Jus*

Tagliatelle Tossed with Mushrooms and Walnut Gremolata

Ribeye Steak

*Served with Fries, Confit Tomato and Roasted Mushroom**

**Additional £5 supplement fee*

DESSERTS

Banana Sticky Toffee Pudding

Served with Butterscotch and Toffee Ice Cream

Caramelised Apple Panna Cotta

Served with Caramel Sauce and Spiced Crumble

Espresso and Chocolate Mousse

Served with Chocolate Crumb and Shortbread Biscuit

Autumn Eton Mess, Seasonal Fruit, Whipped Cream and
Meringue



GET IN TOUCH

The Shankly Hotel, Millennium House, 60 Victoria Street,
Liverpool, L1 6JD
0151 459 3383

bastionbar@shanklyhotel.com

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about dishes and the ingredients we use please ask your server.