THE BASTION
BAR & RESTAURANT

Sundays

THE SHANKLY HOTEL

Starters

Soup of the day v, ve, gf* — 6.5
Mini-loaf butter

Houmous — 7.5
Red pepper houmous, vegan feta, smoked paprika oil, grilled pita

Torpedo prawns — 10
Japanese-style panko breaded prawns, wasabi mayo

Crispy halloumi bites
Breaded halloumi, sesame yoghurt, pomegranate seeds, coriander — 8.5

Chicken wings
Sriracha mayo, sesame seeds, chives — 9

Mains

Roasted beef rump — 16.95

Roasted chicken breast — 14.95

Roasted leg of Lamb — 18.5

All Sunday roasts served with
Herb roasted potato, seasonal vegetables, braised red cabbage, tenderstem , Yorkshire pudding and gravy

Fish & chips — 18
Beer-battered haddock, chunky chips, tartare sauce, mushy peas, grilled lemon

Pan-Roasted salmon fillet — 22.95
Sautéed new potatoes, beetroot purée, tenderstem broccoli & horse radish hollandaise

Butternut squash ravioli v, ve — 17.5
Squash velouté ,rocket, vegan parmesan, crispy onions

The "IRON" Shankly — 18.5
2 x 3oz beef patties, served on toasted seeded brioche bun, with lettuce, tomato, house burger sauce, gherkin, cheese and fries

Beef scouse — 18
Served with house pickled red cabbage, crusty bread roll

Desserts

Creme brulée with shortbread — 7.5

Chocolate & raspberry tart ve, gf — 8
Raspberry sorbet

Raspberry & gin cheesecake ve, gf — 7.5
berry coulis

Sticky toffee pudding — 8
butterscotch sauce, salted caramel ice cream

Selection of ice cream & sorbet v*, ve* — 6

v - vegetarian / ve - vegan / n - may contain nuts / gf - gluten free / gf* - can be made gluten free

If you have any allergies or dietary requirements, please inform a member of staff before ordering. While we take precautions to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens.


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