



# MENU

## STARTERS

<b>KING PRAWN COCKTAIL</b> (GF)(DF)	10.50
PAPRIKA, LITTLE GEM LEAVES, AVOCADO MOUSSE, PRESERVED LEMON GEL ALLERGENS: CRUSTACEANS / SULPHITES	
<b>SHEPPEY FISH STEW STARTER</b> (GFA)(DFA)	11.50
SMOKED HADDOCK, SALMON, COD, MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES	
<b>WILD MUSHROOM &amp; GOATS CHEESE TARTLET</b> (V)(GF)	10.50
PICKLED MUSHROOMS, TRUFFLE HONEY & BALSAMIC DRESSING ALLERGENS: SULPHITES / MILK / EGG / MUSTARD	
<b>SOUP OF THE DAY</b> (VGA)(GFA)	9.50
ROSEMARY CROUTONS & BREAD	2.50
ADD CRISPY CHORIZO PIECES	2.50
ALLERGENS: GLUTEN	
<b>BREADED SOMERSET BRIE</b> (GF)(V)	3 PIECES 6.00
<b>CRANBERRY DIP &amp; CHILI PINEAPPLE GEL</b>	5 PIECES 9.00
ALLERGENS: MILK	

## SIDES

<b>BREAD &amp; OLIVES</b> (VG)(GFA)(DF)	7.50
WITH OLIVE OIL & BALSAMIC ALLERGENS: GLUTEN / SULPHITES / NUTS	
<b>PAN FRIED NEW POTATOES</b> (GF)(VG)(DF)	5.50
IN GARLIC BUTTER ALLERGENS: N/A	
<b>MIXED LEAF SALAD</b> (VG)(GF)(DF)	3.50
ALLERGENS: MUSTARD / SULPHITES	
<b>MEDLEY OF GREENS</b> (GF)(VG)(DF)	5.50
IN GARLIC BUTTER & DUKKAH ALLERGENS: NUTS	
<b>CHIPS</b> (VG)(GF)(DF)	5.50
OUR HAND CUT TRIPLE COOKED CHIPS ALLERGENS: N/A	

## FROM THE GRILL

<b>MEDITERRANEAN GARLIC MUSHROOM BURGER</b> (VG) (GFA)	18.00
GRILLED FLAT CAP MUSHROOM WITH AUBERGINE, ROASTED PEPPER, PESTO MAYO, FETA, PICKLED VEG SLAW, CHIPS, MIXED LEAVES ALLERGENS: SULPHITES / MUSTARD / GLUTEN	
<b>SHEPPEY BEEF BURGER</b> (GFA)	8OZ 20.50
CHEDDAR CHEESE, BURGER SAUCE, SMOKED BACON, LETTUCE SLICED	4OZ 16.50
GHERKINS & TOMATO, CHIPS & PICKLE VEG SLAW ALLERGENS: SULPHITES / MILK / GLUTEN / MUSTARD / SOYA	
<b>8OZ FLAME GRILLED STEAK</b> (GF)(DF)	RUMP 27.50
ROASTED TOMATO, MIXED LEAVES, FLAT CAP MUSHROOM, CHIPS	SIRLOIN 33.50
ADD BLUE CHEESE OR PEPPERCORN SAUCES	4.00
ALLERGENS: MILK / SULPHITES	

## MAINS

<b>SHEPPEY FISH STEW</b> (GFA)(DFA)	22.50
SMOKED HADDOCK, SALMON, COD, MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES	
<b>BEETROOT, RED ONION &amp; FETA RAVIOLI</b> (VG)(DF)	19.50
ARTICHOKE HEART & SUN-DRIED TOMATO SAUCE, PESTO, ROASTED BEETROOT, PUMPKIN SEEDS, BASIL OIL ALLERGEN: GLUTEN / SULPHITES	
<b>BEER BATTERED HADDOCK</b> (GF)(DF)	21.50
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS: SULPHITES / FISH / MUSTARD	
<b>CUMIN &amp; LEMON BATTERED JACKFRUIT</b> (GF)(DF)(VG)	18.50
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS: SULPHITES / MUSTARD	
<b>PAN FRIED HAKE FILLET</b> (GF)	27.00
WITH CHORIZO, SUN-DRIED TOMATO & BUTTER BEAN STEW, WILTED GREENS, SAMPHIRE, SAUTÉED POTATOES ALLERGENS: FISH / SULPHITES / MILK	
<b>SAUSAGE &amp; MASH</b>	19.00
BUTCHERS PORK SAUSAGES WITH BUTTERY MASH, RED WINE & ONION GRAVY, MIXED GREANS ALLERGENS: SULPHITES / MILK / GLUTEN	

## DESSERTS

<b>ORANGE &amp; GINGER STICKY TOFFEE PUDDING</b> (V)	10.50
TOFFEE SAUCE & CLOTTED CREAM ALLERGENS: GLUTEN / MILK / EGG / SULPHITES	
<b>AFFOGATO</b> (V)(GF)	10.00
1 SCOOP OF ICE CREAM, DARK CHOCOLATE & CHERRY FUDGE WITH GINGER SNAP COOKIE, FRESH FRUIT, ESPRESSO ALLERGENS: MILK / EGG / SOYA	
<b>DARK CHOCOLATE MOUSSE</b> (GF)(VG)	10.50
RASPBERRY & ORANGE COMPOTE, CRUSHED HAZELNUTS & FRESH BERRIES ALLERGENS: SOYA / NUTS	
<b>BLACKBERRY &amp; FRANGIPANE TARTLET</b> (GF)(DFA)	10.50
BLACKBERRY & AMARETTO PUREE & VANILLA ICECREAM ALLERGENS: GLUTEN / SULPHITES / MILK / NUTS	
<b>ICE CREAM</b> (V)(GF)(VGA)(DFA)	3 SCOOPS 9.00
VANILLA / STRAWBERRY & CREAM / CHOCOLATE/ RUM & RAISIN / ELDERFLOWER SORBET ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION	

PLEASE NOTE. WE ARE NOT A FREE FROM KITCHEN. WHILST WE TAKE THE UTMOST CARE TO AVOID CROSS CONTAMINATION, TRACE AMOUNTS OF ALL ALLERGENS MAY BE POSSIBLE IN ALL DISHES.

(V) VEGETARIAN	(VG) VEGAN	(VGA) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE	(GFA) GLUTEN FREE AVAILABLE	(DF) DAIRY FREE
	(DFA) DAIRY FREE OPTION AVAILABLE	

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW, SO WE CAN ADAPT OUR DISHES ACCORDINGLY.