

STARTERS

fish stew of smoked haddock, mussels, cod, salmon,
bread, parmesan, romesco (gfa) 10.00
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES

antipasti meat share board, coriander & lemon hummus,
pickled green chilli, caper berries, silver skin onions, mixed
olives, fresh bread, balsamic oil (gfa) 20.00
ALLERGENS : GLUTEN / SULPHITES

mussels in an caramalised onion,
leek, wholegrain mustard, cider & cream sauce,
fresh bread (gfa)
ALLERGENS: MOLLUSCS / GLUTEN / MILK / SULPHITES

samphire bhaji, celeriac puree, pickled sultanas
beetroot & apple remoulade, frilly salad (gf)(vg)
ALLERGENS: SULPHITES / MUSTARD

SIDES

chips (vg)
ALLERGENS : NONE

mixed leaf salad (vg) (gf)
ALLERGENS: MUSTARD / SULPHITES

bread & olives (vg) (gfa)
ALLERGENS: GLUTEN / SULPHITES

truffle & parmesan chips (v)
ALLERGENS: MILK

sheppey slaw (vg)
ALLERGENS : SULPHITES / MUSTARD

ROAST SIDES

cauliflower cheese (v) (gf)
ALLERGENS: MILK / MUSTARD

MAINS

fish stew of smoked haddock, mussels, cod, salmon,
bread, parmesan, romesco (gfa) 20.00
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES

crispy beer battered haddock, smashed peas, tartar
sauce, lemon wedge, mixed leaves, chips (gf) 19.50
ALLERGENS: MUSTARD / SULPHITES / FISH
crispy sun-blushed tomato battered jackfruit, smashed peas,
tartar sauce, lemon, mixed leaves, chips (vg)(gf) 18.50
ALLERGENS: MUSTARD / SULPHITES

thai style laksa, vermicelli noodles & vegetable broth
chargrilled pak choi, hoisin tofu bao bun, tomato & red
chilli sambal (vg)(gfa) 19.50
ALLERGENS : CELERY / SULPHITES / GLUTEN/ SOYA

mexican style ragu, butternut squash, sweet potato
baby corn, green peppers, brown rice, black beans
cashew sour cream, coriander oil 20.00
ALLERGENS : SULPHITES / CELERY / NUTS

ROASTS

5.00 all roasts served with roasted carrot, creamed swede &
butternut squash, braised red cabbage, tenderstem broccoli,
roast potatoes, yorkie & red wine gravy

4.00 slow roasted leg off lamb (gfa) 22.00
ALLERGENS: GLUTEN / MILK / EGG / CELERY

5.00 half roasted chicken (gfa) 20.50
ALLERGENS: GLUTEN / MILK / EGG / CELERY

6.00 roasted topside of somerset beef (gfa) 20.50
ALLERGENS: GLUTEN / MILK / EGG / CELERY

4.00 roasted butternut squash, puy lentil, kale, red onion
wellington(v) 19.00
ALLERGENS: GLUTEN / CELERY VEGAN OPTION AVAILABLE

DESSERTS

affogato – 1 scoop of ice cream, biscotti, toasted
marshmallow fresh berries, espresso (gf) 9.50
ALLERGENS: MILK / NUTS
paired with : frangelico hazelnut liqueur 4.40

roasted plum& balsamic tart, sweet basil sorbet,
glazed plum, shortbread crumb (gf)(vga) 10.50
ALLERGENS : SULPHITES
paired with: somerset cider brandy 5.80

limoncello cheese cake, lemon curd, frozen raspberries
short bread, crumb, raspberry & mint sorbet (v) 10.50
ALLERGENS : MILK / EGG
paired with: raspberry vodka 4.50

pistachio & almond posset, ginger bread
biscuit, chantilly cream, candied pistachio
fresh honey comb, chocolate soil (gf)(v) 10.50
ALLERGENS : MILK / NUTS / PEANUTS / SOYA
paired with: salisá amaretto 3.90

selection of home-made ice cream & sorbet
ask for today's flavours – 3 scoops (v) (gf) 7.50
ALLERGENS : PLEASE ASK FOR ALLERGEN INFORMATION

If you have any allergies or dietary requirements, please let us know, so we can adapt our dishes accordingly, Here at The Sheppey we are all about doing things right! We source all of our ingredients as locally as humanly possible; our fruit & veg comes mainly from Melvyn & Sally at Godney Aquaponics, with top ups coming daily from the Bristol markets via Total Produce.

Our sour dough is from our lovely neighbours at river bakery. our fish comes in daily from the markets at Brixham with Kingfisher.

All our meat is fully traceable to farm and comes to us via P&K Meats in Street.

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 (gfa) = gluten free available

THE SHEPPEY