

# THE SHEPPEY

if you have any allergies/dietary requirements, please let us know, so we can adapt our dishes for you!  
Please also note that we are not a "free from" kitchen. Trace amounts of nuts and gluten are possible in all dishes

## STARTERS

sharing platter for 2 – za'atar halloumi fries, pesto, black garlic aioli, sourdough, olives (v)	16
ALLERGENS : GLUTEN / MILK / NUTS / SESAME	
fish stew of smoked haddock, clams, cod, salmon, sourdough, parmesan, fennel & lemongrass romesco	9
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES	
scallop tartar, salmon caviar, fennel, pomegranate, cucumber, salad & lemon creme fresh	12
ALLERGENS : SHELLFISH / FISH / SULPHITES / MILK	
balsamic tomato tart, cucumber & pesto salad (v)	8
ALLERGENS: NUTS / SULPHITES / MUSTARD / GLUTEN / MILK	
chargrilled chicken salad with ceaser dressing, crisp prosciutto, crutons	9
ALLERGENS : SULPHITES/MILK/GLUTEN	
curried butternut squash soup, spiced onion bahjee, corriander oil, sourdough	8
ALLERGENS : CELERY/GLUTEN	

## MAINS

fish stew of smoked haddock, clams, cod, salmon, sourdough, parmesan, fennel & lemongrass romesco	17
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES	
28 day matured sirloin steak, roasted tomato, flat cap mushroom, mixed leaves, chips	23.5
ALLERGENS: SULPHITES / MUSTARD	
beef burger, bacon, cheddar, burger sauce, red onion marmalade, salad, slaw & chips	17
ALLERGENS: MILK / MUSTARD / SULPHITES / GLUTEN	
beer battered haddock, smashed peas, tartar sauce, mixed leaves, chips	16.5
ALLERGENS: MUSTARD/SULPHITES/FISH	
beer battered banana blossom, smashed peas, tartar sauce, mixed leaves, chips (vegan)	15.5
ALLERGENS: MUSTARD/SULPHITES	
char grilled artichoke thai green curry with sticky coconut & coriander rice (vegan)	15.5
ALLERGENS: NONE	
pan fried mackerel, summer salad, fennel, chilli & ginger dressing, crispy noodles	18
ALLERGENS: FISH,/SULPHITES	
spiced fried tofu, summer salad, fennel, chilli & ginger dressing, crispy noodles (vegan)	15.5
ALLERGENS: SULPHITES/SOYA	
char grilled chicken burger, chorizo, garlic & taragon mayo, salad, chips & slaw	17
ALLERGENS: MUSTARD/GLUTEN	
gnocchi, sauté wild mushrooms , tender stem & asparagus, pickled red onion, creamy pesto sauce (v)	15.5
ALLERGENS: NUTS/SULPHITES / MILK / EGG	

## SIDES

chips (vegan)	4	greens, tomatoes & cashews (v)	5
ALLERGENS : TRACE AMOUNT OF GLUTEN POSSIBLE		ALLERGENS: MILK / NUTS	
mixed leaf salad (vegan)	4	sheppey slaw (vegan)	4
ALLERGENS : MUSTARD / SULPHITES		ALLERGENS : SULPHITES	
bread & olives (vegan)	5	focaccia, oil & balsamic (vegan)	4
ALLERGENS: GLUTEN		ALLERGENS: GLUTEN / SULPHITES	

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## DESSERTS

<b>caramel banana spring roll, tonka bean cream, boozy sultanas (vegan)</b> <small>ALLERGENS: GLUTEN / SULPHITES</small> <i>paired with: chocolate mozart liqueur 3.5</i>	8
<b>coco &amp; blueberry tart, raspberry sorbet, fresh berries (vegan)</b> <small>ALLERGENS : GLUTEN/SOYA</small> <i>paired with: briottet passionfruit liqueur 3.5</i>	8
<b>warm chocolate brownie, toffee popcorn, brownie ice cream (v)</b> <small>ALLERGENS : MILK / EGG</small> <i>paired with: chocolate mozart liqueur 3.5</i>	8
<b>affogato – 1 scoop of ice cream, marshmallow, biscotti, espresso</b> <small>ALLERGENS : MILK / NUTS / GLUTEN</small> <i>paired with : frangelico hazelnut liqueur 3.5</i>	7
<b>selection of homemade ice cream &amp; sorbet – ask for todays flavours – 3 scoops</b> <small>ALLERGENS : PLEASE ASK FOR ALLERGEN INFORMATION WHEN ORDERING ICE CREAMS</small>	6

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 straight from the river (Sheppey), but, if our rods let us down, it's 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.

The bar is fully stocked with as much interest as we can find. Natural and bio-dynamic wines come from Wolf Wines in Bath, and all our wine list is, at the very least, organic practicing. Ales and ciders are all from small local breweries/cider farms, such as 'Gert Lush' over in Fenny Castle, Roger Wilkins cider in Wedmore, the Bristol Beer Factory, and local ales from Wookey, Glastonbury, Frome, Cheddar and Yeovil.

We have three lovely rooms available to stay in on site, ask us for more details!  
[thesheppey.co.uk](http://thesheppey.co.uk)