

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

fish stew of smoked haddock, clams, cod, salmon, sourdough, parmesan, fennel & lemongrass romesco	9
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES	
goats cheese & shallot tart, pickled beetroot, candied walnuts, rocket, blackcurrant vinaigrette (v)	8.5
ALLERGENS: NUTS / SULPHITES / GLUTEN / MILK	
sharing platter for 2 – za'atar halloumi fries, wild garlic pesto, black garlic aioli, focaccia, olives (v)	16
ALLERGENS : GLUTEN / MILK / NUTS / SESAME	
chargrilled chicken salad with ceaser dressing, crisp prosciutto, crutons	9
ALLERGENS : SULPHITES / MILK / GLUTEN/ FISH	
broccoli & Stilton soup, sourdough (vegan)	8
ALLERGENS: MILK / CELERY / GLUTEN	
pan fried wood pigeon breast, roasted plums, crispy poached egg, chichory salad	10
ALLERGENS: EGG / SULPHITES	

MAINS

fish stew of smoked haddock, clams, cod, salmon, seeded sourdough, parmesan, fennel & lemongrass	17
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES/SESAME/SEEDS	
beef burger, bbq smoked pulled beef, cheddar, red onion marmalade burger sauce, 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 coriander & coconut 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	
chargrilled 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	
pan fried duck, crushed new pototo cake, seasonal veg, spiced plum sauce, soya pecans	22
ALLERGENS: SULPHITES / SOYA / NUTS	
venison steak, dauphinoise pototoes, seasonal veg, beetroot pureé, red wine jus	25
ALLERGENS: SULPHITES / MILK / CELERY	

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	

THE SHEPPEY

DESSERTS

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

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