

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 – spiced lamb, tomato hummus, crostini, sour cream, olives, pesto, cucumber salsa	17
ALLERGENS: GLUTEN / MILK / NUTS / SULPHITES	
chargrilled chicken salad with caesar dressing, crisp prosciutto, crutons	9
ALLERGENS: SULPHITES / MILK / GLUTEN / FISH	
truffle arancini, mushroom purée, balsamic mushrooms, salad (vegan)	9
ALLERGENS: SULPHITES	
kentucky fried skate goujons, sheppey slaw, spiced bbq dressing	8.5
ALLERGENS: FISH / MUSTARD / SULPHITES / CELERY	
pan fried wood pigeon breast, roasted plums, crispy poached egg, plum sauce, salad	10
ALLERGENS: EGG / SULPHITES / GLUTEN	

MAINS

fish stew of smoked haddock, clams, cod, salmon, sourdough, parmesan, fennel & lemongrass romesco	17
ALLERGENS: FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES	
beef burger, bacon, 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 courgette flower, smashed peas, tartar sauce, mixed leaves, chips (vegan)	15.5
ALLERGENS: MUSTARD / SULPHITES	
chargrilled artichoke thai green curry with sticky coriander & coconut rice (vegan)	15.5
ALLERGENS: NONE	
sweet potato, pepper, tomato and braised puy lentil lasagne, confit tomatoes, balsamic, basil oil (vegan)	15
ALLERGENS: CELERY/MUSTARD/SULPHITES	
spiced fried tofu, summer salad, fennel, chilli & ginger dressing, crispy noodles (vegan)	15.5
ALLERGENS: SULPHITES / SOYA	
crispy breaded halloumi burger, chilli jam, salad, chips & slaw (v)	17
ALLERGENS: MUSTARD / GLUTEN / MILK / EGG / SULPHITES	
pan fried mackerel, summer salad, fennel, chilli & ginger dressing, crispy noodles	18
ALLERGENS: FISH / SULPHITES	
pan fried duck, miso carrot pureé, sauted potatoes, seasonal veg, spiced plum sauce, soy pecans	22
ALLERGENS: SULPHITES / SOYA / NUTS	

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: banana liqueur 3.5

coco & blueberry tart, raspberry sorbet, fresh berries (vegan) 8
ALLERGENS: SOYA

paired with: briottet passionfruit liqueur 3.5

chocolate & hazelnut torte, white chocolate raspberry parfait 8
ALLERGENS : GLUTEN / SOY / EGG / SULPHITES / MILK / NUTS

paired with: raspberry vodka 3.5

affogato – 1 scoop of ice cream, marshmallow, biscotti, espresso 7
ALLERGENS: MILK / NUTS / GLUTEN

paired with : frangelico hazelnut liqueur 3.5

electrifying buzz buttons served with passionfruit, pear, kalamansi sorbet 8
ALLERGENS : NONE

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