The Sheppey
Dinner Menu

Starters

King Prawn Cocktail (GF)(DF) — 9.00
paprika, little gem leaves, avocado mousse, preserved lemon gel
Allergens : Crustaceans / Sulphites

Mussels (GFA)(DFA) — 11.50
in a glaric & cider cream sauce with pan fried chorizo
Allergens : Molluscs / Gluten / Milk / Sulphites

Wild Mushroom & Goats Cheese Tartlet (GF) — 9.50
pickled mushrooms, truffle honey & balsamic dressing
Allergens : Sulphites / Milk / Egg / Mustard

Soup of the day (VG)(GFA) — 8.00
rosemary croutons & bread
Allergens : Gluten
add crispy Chorizo pieces — 2.00
Allergens: Milk / Sulphites

Sides

Bread & Olives (VG)(GFA)(DF) — 7.50
with olive oil & balsamic
Allergens : Gluten / Sulphites / Nuts

Pan Fried new Potatoes (GF)(VG)(DF) — 5.00
in garlic butter
Allergens : N/A

Mixed Leaf Salad (VG)(GF)(DF) — 3.00
Allergens : Mustard / Sulphites

Breaded Somerset Brie (GF)(V) — 3 Pieces 6.00 / 5 Pieces 9.00
Cranberry Dip & Chili pineapple gel
Allergens : Milk

Medley of Greens (GF)(VG)(DF) — 5.00
in garlic butter & dukkah
Allergens : Nuts

Chips (VG)(GF)(DF) — 5.00
our hand cut triple cooked chips
Allergens : N/A

Desserts

Cheese Board (V)(GFA) — 11.50
Somerset Brie, Stilton, cheddar, grapes & membrillo,
carrot chutney, bread & seed cracker
Allergens : Gluten / Milk / Sulphites / Nuts

Orange & Ginger Sticky Toffee Pudding (V) — 9.50
toffee sauce & clotted cream
Allergens : Gluten / Milk / Egg / Sulphites

Dark Chocolate Mousse (GF)(VG) — 9.50
raspberry & orange compote, crushed hazelnuts & fresh berries
Allergens : Soya / Nuts

Affogato (V)(GF) — 9.00
1 scoop of ice cream, dark chocolate & cherry fudge
with ginger snap cookie, fresh fruit, espresso
Allergens : Milk / Egg / Soya

Blackberry & Frangipane Tartlet (GF)(DFA) — 9.50
blackberry & amaretto puree & vanilla icecream
Allergens : Gluten / Sulphites / Milk / Nuts

Ice Cream (V)(GF)(VGA)(DFA) — 3 scoops 9.00
Vanilla / Strawberry & Cream / Chocolate/ Rum & Raisin
Passion Fruit Sorbet / Elderflower Sorbet
Allergens : Please ask for allergen information

Mains

Sheppey Fish Stew (GFA)(DFA) — 20.50
smoked haddock, salmon, cod, mussels with focaccia, parmesan & romesco
Allergens : Fish / Molluscs / Gluten / Tree nuts / Milk / Sulphites

Beetroot, Red Onion & Feta Ravioli (VG)(DF) — 18.00
artichoke heart & sun-dried tomato sauce, pesto, roasted beetroot,
pumpkin seeds, basil oil
Allergen : Gluten / Sulphites

Beer Battered Haddock (GF)(DF) — 19.50
Smashed Peas, tartar sauce, mixed leaves, chips
Allergens : Sulphites / Fish / Mustard

Cumin & Lemon Battered Jackfruit (GF)(DF)(VG) — 18.00
Smashed Peas, tartar sauce, mixed leaves, chips
Allergens : Sulphites / Mustard

Pan Fried Hake Fillet (GF) — 25.00
with chorizo, sun-dried tomato & butter bean stew, wilted greens,
samphire, sautéed potatoes
Allergens : Fish / Sulphites / Milk

Steak of Pork Shoulder (GFA)(DF) — 22.50
Colcanon Mashed potato, heritage carrots, green beans,
with a mustard and cider cream sauce
Allergens : Mustard / Milk / Sulphites

Roast Duck Breast (GF)(DF) — 25.50
anna potatoes, braised red cabbage, salt bake baby carrots,
crispy kale, port cranberry & orange sauce
Allergens : Sulphites

From the Grill

Mushroom Burger (VG)(GFA) — 18.00
Pressed Mushroom with Garlic mayo, Rocket, Chili Crisp,
Crispy Shallots, Chips, Pickled slaw
Allergens: Sulphites / Mustard / Gluten / Soya

Sheppey Beef Burger (GFA) — 8oz 19.50 / 4oz 15.50
cheddar cheese, burger sauce, smoked bacon, lettuce sliced
gherkins & tomato, chips & pickle veg slaw
Allergens : Sulphites / Milk / Gluten / Mustard / Soya

8oz Flame Grilled Steak (GF)(DF) — Rump 26.50 / Sirloin 32.50
roasted tomato, mixed leaves, flat cap mushroom, chips
Allergens : Sulphites / Mustard

add blue cheese or peppercorn sauces — 3.50
Allergens: Milk / Sulphites

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.