



# THE SHEPPEY DINNER MENU

## STARTERS

<b>WHOLE CAMEMBERT (V)</b> WITH TRUFFLE OIL, CARAMELISED ONION CHUTNEY, PICKLES & SOURDOUGH <small>ALLERGENS: MILK / GLUTEN / SULPHITES</small>	13.50
<b>FISH STEW STARTER (GFA)(DFA)</b> SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO <small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	11.50
<b>ROASTED BEETROOT SALAD (GF)(VG)</b> ROASTED BEETROOT, POACHED PEAR, VEGAN FETA, HUMMUS, WINTER LEAVES & TOASTED WALNUTS <small>ALLERGENS: SULPHITES / SOYA / TREE NUTS</small>	9.50
<b>TRUFFLE GNOCCHI (V) (GF)</b> CAULIFLOWER CHEESE PUREE, CRISPY POTATO SKIN, PICKLED WILD MUSHROOMS AND CRISPY SHALLOTS <small>ALLERGENS: SULPHITES / EGG / MILK</small>	10.50
<b>FRENCH ONION SOUP (VGA)(GFA)</b> CHEDDAR CROSTINI & BREAD      ADD CRISPY CHORIZO PIECES 2.50 <small>ALLERGENS: GLUTEN / MILK / SULPHITES / SOYA      ALLERGENS: MILK / SULPHITES</small>	9.50
<b>BOA BUN</b> BBQ PULLED PORK, CHICKEN SATAY, HOY-SIN SAUCE, CUCUMBER & SPRING ONION <small>ALLERGENS: SULPHITES / SOYA / PEANUTS / GLUTEN / FISH SAUCE</small>	11.50
<b>CRISPY CHILLI BEEF (GF)</b> STARTER 11.00 ASIAN SLAW, CUCUMBER, CASHEW NUTS CRISPY RICE NOODLES <small>ALLERGENS: SULPHITES / SOYA / TREE NUTS / PEANUTS / FISH</small>	MAIN 20.00

## SIDES

<b>BREAD &amp; OLIVES (VG)(GFA)(DF)</b> WITH OLIVE OIL & BALSAMIC <small>ALLERGENS: GLUTEN / SULPHITES</small>	7.50
<b>CAJUN CRISPY CORN RIBS (VG)</b> <small>ALLERGENS: FISH / SULPHITES</small>	5.00
<b>CLASSIC CUMIN HUMMUS (GFA)(V)</b> WITH TOASTED FLAT BREAD <small>ALLERGENS: GLUTEN / SESAME</small>	4.50
<b>SHEPPEY COLESLAW (VG)(DF)</b> <small>ALLERGENS: SULPHITES / MUSTARD</small>	4.50
<b>MEDLEY OF GREENS (GF)(VG)(DF)</b> IN GARLIC BUTTER <small>ALLERGENS: NUTS</small>	5.50

## BURGERS

<b>MUSHROOM BURGER (VG)</b> PRESSED MUSHROOM WITH CRISPY ONIONS, CHILLI CRISP MAYO, SLAW, CHIPS, MIXED LEAVES <small>ALLERGENS: SULPHITES / MUSTARD / GLUTEN / SESAME / SOYA</small>	18.00
<b>KENTUCKY CHICKEN BURGER (DFA)(GFA)</b> FRIED CHICKEN BREAST, CHEDDAR, HASH BROWN, TOMATO, LETTUCE, ONION, AIOLI, CHIPS, & SLAW <small>ALLERGENS: GLUTEN / MILK / CELERY</small>	19.50
<b>SHEPPEY BEEF BURGER (GFA)</b> 8OZ 20.50 CHEDDAR, BURGER SAUCE, SLOPPY BEEF RAGÚ, LETTUCE GHERKINS & TOMATO, CHIPS, SLAW <small>ALLERGENS: SULPHITES / MILK / GLUTEN / MUSTARD / SOYA</small>	4OZ 16.50

(GF) GLUTEN FREE      (GFA) GLUTEN FREE AVAILABLE      (DF) DAIRY FREE  
(DFA) DAIRY FREE OPTION AVAILABLE      (V) VEGETARIAN      (VG) VEGAN (VGA)  
VEGAN OPTION AVAILABLE

## MAINS

<b>SHEPPEY FISH STEW (GFA)(DFA)</b> SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO <small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	22.50
<b>GODNEY ASPARAGUS RISOTTO (VGA)(DFA)</b> CAMEMBERT, CAULIFLOWER CHEESE PUREE <small>ALLERGENS: SULPHATES / CELERY / MILK</small>	21.00
<b>BEER BATTERED HADDOCK (GF)(DF)</b> SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS <small>ALLERGENS: SULPHITES / FISH / MUSTARD</small>	22.50
<b>CUMIN &amp; LEMON BATTERED JACKFRUIT (GF)(DF)(VG)</b> SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS <small>ALLERGENS: SULPHITES / MUSTARD</small>	18.50
<b>MISO HAKE (GF)(DF)</b> ZESTY SPRING SALAD WITH QUINOA, WITH A LIME, SESAME & MINT DRESSING <small>ALLERGENS: FISH / SULPHITES</small>	26.00
<b>STEAK &amp; MUSHROOM PIE (DFA)</b> WITH CREAMY MASH POTATO, GREENS, RED WINE GRAVY <small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	24.00
<b>SLOW ROASTED PORK BELLY (GF)</b> BACON DAUPHINOISE, BLACK PUDDING CROQUETTE, CRACKLING, GREENS & SCRUMPY JUS <small>ALLERGENS: MILK / EGG / SULPHITES</small>	26.00
<b>LAMB SHANK MASSAMAN CURRY (DF)(GF)</b> CURRIED LAMB SHANK WITH ONIONS, PEANUTS & POTATO & STICKY RICE, <small>ALLERGENS: SULPHITES / PEANUTS / FISH SAUCE</small>	27.00
<b>FLAME GRILLED STEAK (GF)(DF)</b> 8OZ RUMP 27.50 ROASTED TOMATO, MIXED LEAVES, FLAT CAP MUSHROOM, CHIPS      8OZ SIRLOIN 33.50 <small>ALLERGENS: SULPHITES / MUSTARD</small>	
ADD BLUE CHEESE OR PEPPERCORN SAUCES 4.00 <small>ALLERGENS: MILK / SULPHITES</small>	

## DESSERTS

<b>SOMERSET CHEESE BOARD (V)(GFA)</b> SOMERSET BRIE, DRAYCOTT BLUE & WOOKEY CAVE AGED CHEDDAR WITH GRAPES & MEMBRILLO, FIG CHUTNEY, CELERY, BREAD & SEED CRACKER <small>ALLERGENS: GLUTEN / MILK / SULPHITES / NUTS / CELERY</small>	10.50
<b>CHOCOLATE MOUSSE SUNDAE (V)</b> VANILLA ICE CREAM, WHIPPED CREAM, FRESH FRUIT & TOFFEE POPCORN <small>ALLERGENS: EGG / MILK</small>	10.50
<b>TONKA BEAN PANACOTTA (GF)(VG)</b> WITH BLOOD ORANGE SEGMENTS & GEL, WHITE CHOCOLATE CRUMB & ELDERFLOWER SORBET NO ALLERGENS	10.50
<b>APPLE &amp; PEAR CRUMBLE (DFA)(VGA)</b> WITH VANILLA ICE CREAM <small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	9.50
<b>AFFOGATO (V)(GF)</b> ICE CREAM, ESPRESSO, WHITE CHOC FUDGE, MILK CHOC & CHESTNUT COOKIE, FRESH FRUIT, <small>ALLERGENS: MILK / EGG / SOYA</small>	10.00
<b>HOT CROSS BUN CHEESECAKE (V)(GFA)</b> WHITE CHOCOLATE CRUMB, HONEY COMBE, BUN TOAST, RUM & RAISIN ICE CREAM <small>ALLERGENS: MILK / EGG / GLUTEN</small>	10.50
<b>STICKY TOFFEE PUDDING (V)</b> HOT FUDGE SAUCE, CLOTTED CREAM <small>ALLERGENS: MILK / EGG / GLUTEN / SULPHITES</small>	9.50
<b>ICE CREAM (V)(GF)(VGA)(DFA)</b> 3 SCOOPS 9.00 VANILLA (VGA) / STRAWBERRY & CREAM / CHOCOLATE (VGA) RUM & RAISIN / MINT CHOC CHIP (VG) / ELDERFLOWER SORBET <small>ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION</small>	

WHILST WE TAKE THE UTMOST CARE TO AVOID CROSS CONTAMINATION, TRACE AMOUNTS OF ALL ALLERGENS MAY BE POSSIBLE IN ALL DISHES. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW