

STARTERS

- fish stew of smoked haddock, mussels, cod, salmon, bread, parmesan, fennel & lemongrass romesco(gfa) 9.50
ALLERGENS : FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES
- breaded bubble & squeak cake, crispy sprout leaves, creamy onion & thyme sauce (gf)(vg) 9.00
ALLERGENS: MUSTARD / CELERY
- ham hock & rabbit terrine, home made piccalilli, focaccia bread (gfa)(df) 10.00
ALLERGENS: MUSTARD / SULPHITES / GLUTEN
- roasted tomato & red pepper soup, with basil style pesto, fresh bread (v)(gfa) 8.00
ALLERGENS: CELERY
- mussels in an caramalised onion, leek, bacon & stiltoncream sauce, fresh bread (gfa) 9.00
ALLERGENS: MOLLUSCS / GLUTEN / MILK / SULPHITES

SIDES

- chips (vg) 5.00
ALLERGENS : NONE
- mixed leaf salad (vg) (gf) 4.00
ALLERGENS: MUSTARD / SULPHITES
- sheppey slaw (vg) (gf) 4.00
ALLERGENS: SULPHITES / MUSTARD
- bread & olives (vg) (gfa) 5.00
ALLERGENS: GLUTEN / SULPHITES
- truffle & parmesan chips (v) 6.00
ALLERGENS: MILK

ROAST SIDES

- cauliflower cheese (v) (gf) 3.00
ALLERGENS: MILK / MUSTARD

MAINS

- fish stew of smoked haddock, mussels, cod, salmon, bread, parmesan, fennel & lemongrass romesco (gfa) 19.00
ALLERGENS: FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES
- crispy beer battered haddock, smashed peas, tartar sauce, lemon wedge, mixed leaves, chips (gf) 18.00
ALLERGENS: MUSTARD / SULPHITES / FISH
- crispy sun-blushed tomato battered jack fruit, smashed peas, tartar sauce, lemon, mixed leaves, chips (vg)(gf) 16.50
ALLERGENS: MUSTARD / SULPHITES
- biryani bonbons, coriander & lime yogurt, red onion & micro leaf salad, popadoms (vg) (gf) 19.00
ALLERGENS: CELERY / SULPHITES

ROASTS

- all roasts served with roasted carrot, creamed butternut squash & swede, sweet red cabbage, garlic sprouts, roast potatoes, yorkie & red wine gravy
- roasted leg of pork (gfa) 19.00
ALLERGENS: GLUTEN / MILK / EGG / CELERY
- half roasted chicken (gfa) 19.00
ALLERGENS: GLUTEN / MILK / EGG / CELERY
- roasted topside of somerset beef (gfa) 19.00
ALLERGENS: GLUTEN / MILK / EGG / CELERY
- roasted spiced butternut squash, chickpea, spinach & red onion, wellington (v) 17.00
ALLERGENS: GLUTEN / MILK / EGG / CELERY VEGAN OPTION AVAILABLE

DESSERTS

- affogato – 1 scoop of ice cream, biscotti, marshmallow, fresh berries, espresso 8.50
ALLERGENS: MILK / NUTS / GLUTEN
paired with : frangelico hazelnut liqueur 4.00
- warm spiced apple tart, gooseberry gel, shortbread crumb, custard, blackberry sorbet fresh berries (gf)(vga) 9.00
ALLERGENS: NONE
paired with: twin fin, vanilla spiced rum 3.50
- dark chocolate mousse, shortbread biscuit, coffee crème anglais, honeycomb, fresh raspberries (gf) 9.00
ALLERGENS MILK / EGG / SOYA
paired with: dark chocolate mozart cream liqueur 3.50
- sheppey tiramisu with clotted cream ice cream 10.00
ALLERGENS : MILK / EGG / GLUTEN / SULPHITES
paired with: caramel liqueur 3.50
- selection of home-made ice cream & sorbet ask for today's flavours – 3 scoops (v) (gf) 7.50
ALLERGENS : PLEASE ASK FOR ALLERGEN INFORMATION

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 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.

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 (gfa) = gluten free available

THE SHEPPEY