

STARTERS

fish stew of smoked haddock, mussels, cod, salmon, bread, parmesan, romesco (gfa) 10.00
ALLERGENS: FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES

antipasti meat share board, beetroot hummus, pickled green chilli, caper berries, silver skin onions, mixed olives, fresh bread, balsamic oil (gfa) 20.00
ALLERGENS: GLUTEN / SULPHITES

pan fried cornish mackerel fillet, butternut & red onion paprika hash, potato & red onions, harissa mayo, crayfish salsa verde dressing, pickled red onion, frilly salad (gf)(df) 11.00
ALLERGENS: FISH / SULPHITES / CRUSTACEANS

samphire bhaji, celeriac puree, pickled sultanas beetroot & apple remoulade, frilly salad (gf)(vg) 9.50
ALLERGENS: SULPHITES / MUSTARD

SIDES

chips (vg) 5.00
ALLERGENS: NONE

mixed leaf salad (vg) (gf) 4.00
ALLERGENS: MUSTARD / SULPHITES

bread & olives (vg) (gfa) 5.00
ALLERGENS: GLUTEN / SULPHITES

truffle & parmesan chips (v) 6.00
ALLERGENS: MILK

sheppey slaw (vg) 4.00
ALLERGENS: SULPHITES / MUSTARD

ROAST SIDES

cauliflower cheese (v) (gf) 3.50
ALLERGENS: MILK / MUSTARD

MAINS

fish stew of smoked haddock, mussels, cod, salmon, bread, parmesan, romesco (gfa) 20.00
ALLERGENS: FISH / MOLLUSCS / GLUTEN / NUTS / MILK / SULPHITES

crispy beer battered haddock, smashed peas, tartar sauce, lemon wedge, mixed leaves, chips (gf) 19.50
ALLERGENS: MUSTARD / SULPHITES / FISH

crispy sun-blushed tomato battered jackfruit, smashed peas, tartar sauce, lemon, mixed leaves, chips (vg)(gf) 18.50
ALLERGENS: MUSTARD / SULPHITES

pan fried sea-bass, tenderstem, green beans, samphire cherry vine tomatoes, butternut squash puree, sun-blushed tomato pesto 26.00
ALLERGENS: SULPHITES / NUTS / FISH

mexican style ragu, butternut squash, sweet potato baby corn, green peppers, brown rice, black beans cashew sour cream, coriander oil 20.00
ALLERGENS: SULPHITES / CELERY / NUTS

ROASTS

all roasts served with roasted carrot, creamed swede, sweet potato & butternut squash, braised red cabbage, mixed greens, roast potatoes, yorkie & red wine gravy 4.00

roasted pork leg (gfa) 20.50
ALLERGENS: GLUTEN / MILK / EGG / CELERY

half roasted chicken (gfa) 20.50
ALLERGENS: GLUTEN / MILK / EGG / CELERY

roasted topside of somerset beef (gfa) 20.50
ALLERGENS: GLUTEN / MILK / EGG / CELERY

roasted courgette, beetroot, puy lentil, sweet potato red onion wellington(v) 19.00
ALLERGENS: GLUTEN / CELERY VEGAN OPTION AVAILABLE

DESSERTS

affogato – 1 scoop of ice cream, biscotti, toasted marshmallow fresh berries, espresso (gf) 9.50
ALLERGENS: MILK / NUTS
paired with: frangelico hazelnut liqueur 4.40

black cherry & vanilla cream tart, shortbread crumb, cocktail cherry, dark chocolate sorbet, chocolate shard, fresh berries (gf)(vg) 10.50
ALLERGENS: SULPHITES
paired with: dark chocolate mozart 3.50

pineapple jelly, coconut & rum cream, toasted coconut, mango coulis, pineapple crisp 11.00
ALLERGENS: GELATINE
paired with: aluna coconut rum 3.90

rhubarb mille-feuille, elderflower & vanilla crème patisserie, macerated rhubarb, short bread crumb edible flowers, ginger syrup (vg) 10.00
ALLERGENS: GLUTEN / SULPHITES
paired with: twin fin vanilla rum 4.50

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

Beers

<i>draught:</i>	
bristol larger 4.6% a.b.v (gf) (vg)	5.80
bbf infinity helles larger 4.6%, a.b.v (gf), (vg)	5.80
wookey luna pale ale 4.1% a.b.v (gf)	6.20
electric bear werrd! american pale 4.2%	6.20
moor live ipa 5%	6.00
lost & grounded keller pills 4.8%	6.20
moor stout 5% (vg)	6.20

*bbf=bristol beer factory / gf= gluten free / vg=vegan

all prices are for pints/ half pints available

low abv:

free damm 0% a.b.v (330ml bottle)	4.50
bbf clear head, ipa 0.5% a.b.v (draught)	5.50
wookey ale Elixir 0.5% a.b.v (440ml cans)	5.30
sheppy's medium cider 0.5% a.b.v (500ml bottle)	5.00

casual ales

an ever changing selection of local real ales, please take a look at the bar for our current selection or ask a member of the sheppey team.	4.90
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tonic

navas tonics - indian, slimline, ginger ale	2.70
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ciders

<i>flizzy:</i>	
sandford devon mist sweet 4.5%	5.80
bbf north street 4.8%, med/dry (gf), (vg)	5.20
iford wild juice med/sweet 4.7%	5.80
pilton murmeration, med / dry cider 5%	5.80

all prices are for pints/ half pints available

flat:

sheppeys own 6%, med	4.60
hecks browns apple 6%, med	4.60
hecks loyal drain 6%	4.60
harry's corker 4.5%	4.60
wilkins sweet 6%	4.60
wilkins dry 6%	4.60

gin *all served at 25ml / doubles available*

somerset leveller	3.80	no 3 london dry	4.20
somerset blush	3.80	the botanist islay gin	4.90
jensons old tom	4.20	psychopomp	4.30
malfy lemon	3.80	malfy blood orange	3.80
malfy rosé	3.80	cotswolds hedgrow	4.80
bath rhubarb gin	4.50	bath classic gin	4.30
evilou london gin	4.00	gentleman badger sloe	5.00
evilou orange	4.00	gordons	3.00

rum *all served at 25ml / doubles available*

angostura 7yr	4.10	discarded banana skin	4.40
aluna coconut	3.90	tidal	4.70
don papa	4.40	twin fin	4.50
diplomatico	5.50	havana club 3y/o	3.80
evilou spiced rum	4.00	evilou banana	4.00
evilou dark rum	4.00		

whisky *all served at 25ml / doubles available*

808	3.70	auchentoshan	5.80
classic laddie	5.70	peat monster	7.00
benchmark bourbon	3.20	laphroaig	6.50
makers mark 46	5.80	tullamore dew	3.00
makers mark	5.50	buffalo trace	4.70
tincup	4.40		

vodka *all served at 25ml / doubles available*

smirnoff	3.00	liberty Fields	4.20
holygrass	4.20	sipsmiths	4.10
wyborowa lime & mint	3.40	evilou blue raspberry	4.00
evilou lemon & lime	4.00	evilou wild cherry	4.00

our own infusions :-

raspberry vodka	4.00	blueberry vodka	4.00
cherry vodka	4.00	strawberry & kiwi vodka	4.00

brandy / cognac *all served at 25ml*

maxim trojol	5.20
somerset 5 year old cider brandy	5.80
remy martin vsop	6.30

sherry *all served at 50ml*

pedro xenez	5.50
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port *all served at 50ml*

dow's master blend reserve	4.60
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Wifi :- The Sheppey Inn
Passcode:- Sh3pp3y!nn



soft drinks

bundaberg 375ml	4.40
hullabaloo still lemonades - 330ml	
<i>original, - lime & mint - citrus - raspberry - elderflower</i>	3.70
cola - lemonade - tonic	3.20
fruit juice:- apple - orange - mango - pineapple - cranberry	3.80

all prices are for pints/ half pints available

mocktails

fauxheeto minty loveliness	6.00
dim & drizzly - almost dark & stormy	5.00
none punch - sweet fruity goodness	6.00
posh no booze - G&T you guessed it!	6.00
no-groni - just like the original, 0%	6.00

cocktails

espresso martini - coffee based classic	12.00
mocha martini - coffee and chocolate	12.00
sheppey pimms - pimms but not as you know it	11.00
mojito - minty, limey, rum based loveliness	9.50
old fashioned - proper grown up bourbon based beauty	12.00
bloody mary - spicy, tomato-y, vodka-y goodness	10.00
fragola spritz - wild strawberry & prosecco cracker	12.00
tequila mockingbird - wake up boo, a punchy little number	9.50
boozy black forest - cherry vodka & chocolate martini	12.00
negroni - classic number given the full sheppey treatment	10.00
french martini - fruity and punchy vodka based gem	9.50
rum punch - long, tropical caribbean classic	9.50
cherry martini boozy mr kiplings exceedingly good classic	12.00
posh g&t	
- our own infused gins with funky ice cubes, fully loaded garnish, choose from:-	11.50
passionfruit, - strawberry & pink peppercorn - grapefruit	

coffee / tea

flat white	3.60	cortardo	3.40
americano	3.20	macchiato	3.20
latte	3.60	hot choc	4.00
espresso	3.10	cappuccino	3.80
teas	3.20	(breakfast / vanilla chai / mint / earl grey)	

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, Please ask us for more details! thesheppey.co.uk

THE SHEPPEY