



# THE SHEPPEY

## STARTERS

fish stew of smoked haddock, mussels, cod, salmon, fresh bread, parmesan, romesco (gfa)	10.50
<small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	
tomato soup, focaccia, pumpkin seeds (vg) (gfa)	7.50
<small>ALLERGENS: GLUTEN</small>	
mussels, cider, bacon, leeks, cream fresh bread (gfa)	9.50
<small>ALLERGENS: MOLLUSCS / GLUTEN / SULPHITES / MILK</small>	
parmesan arancini, tomato sauce, basil oil (gf)	8.50
<small>ALLERGENS: SULPHITES / MILK</small>	

## MAINS

crispy beer battered haddock, peas, tartar sauce, lemon wedge, mixed leaves, chips (gf)	19.00
<small>ALLERGENS: MUSTARD / SULPHITES / FISH</small>	
pan fried sea bream, lemon and garlic new potatoes, wilted greens	22.00
<small>ALLERGENS: FISH / MOLLUSCS / SULPHITES</small>	
cumin & lemon battered jackfruit, tartar sauce, smashed peas, mixed leaf salad, chips (gf)(vg)	17.50
<small>ALLERGENS: MUSTARD / SULPHITES</small>	
pan fried gnocchi, hazelnuts, rainbow chard, parmesan, creamed beetroot pesto, roasted beetroot (v)	17.50
<small>ALLERGENS: SULPHITES / TREE NUT / MILK / EGG</small>	
warm couscous salad, roasted spiced cauliflower, toasted chickpeas & chilli oil (vg)	18.50
<small>ALLERGENS: SULPHITES / MILK</small>	

## SUNDAY ROAST

lemon and rosemary roasted chicken breast (gfa)	19.50
<small>ALLERGENS: GLUTEN / MILK / EGG / SOYA / SULPHITES</small>	
roasted pork loin (gfa)	19.50
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
roasted topside of somerset beef (gfa)	19.50
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
vegetable wellington of crown prince squash, mushroom, pumpkin seed	18.50
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	

all roasts served with roasted carrot, mashed swede & butternut squash, braised red cabbage, tenderstem, roast potatoes, yorkie & red wine gravy

## DESSERTS

affogato – 1 scoop of ice cream, chocolate fudge, biscuit, fresh fruit, espresso (gf)(v)	8.50
<small>ALLERGENS: MILK / EGG</small>	
warm apple cake, toffee sauce, clotted cream	8.50
<small>ALLERGENS: GLUTEN / MILK</small>	
raspberry & vanilla cheesecake, mixed berry compote (gf) (v)	8.50
<small>ALLERGENS: SULPHITES / MILK</small>	
vegan lemon posset, sweet cream, fresh berries (gf) (vg)	8.00
<small>ALLERGENS: SOYA</small>	
chocolate cremeux, caramelised banana, boozy sultanas, spiced ginger cake (gf) (v)	8.50
<small>ALLERGENS: SULPHITES / MILK</small>	
selection of home-made ice cream & sorbet ask for today's flavours – 3 scoops (v)(gf)	8.00
<small>ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION</small>	

## SIDES

mixed leaf salad (vg)(gf)	3.50
<small>ALLERGENS: MUSTARD / SULPHITES</small>	
warm greens, tomatoes, cashews (vg) (gf)	5.00
<small>ALLERGENS: TREE NUTS</small>	
bread, olives & olive oil & balsamic (vg)(gfa)	8.80
<small>ALLERGENS: GLUTEN / SULPHITES</small>	
chips (vg)(gf)	5.00
<small>ALLERGENS: GLUTEN / SULPHITES</small>	
cauliflower cheese for two (v) (gf)	5.50
<small>ALLERGENS: MILK / MUSTARD</small>	
extra yorkshire pudding (v)	2.50
<small>ALLERGENS: GLUTEN / MILK / EGG</small>	

**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.**

Key:

(v) vegetarian (vg) vegan (vga) vegan option available  
(gf) gluten free (gfa) gluten free available  
(df) dairy free (dfa) dairy free option available