

# Menu

## STARTERS

**Tuscan white bean and lentil soup (VE) - £9.00**

Served with artisan crusty bread

**Greek baked feta (GF\*) - £10.50**

Served with peppers, tomatoes, honey drizzled olives and crusty bread

**Grilled harissa sardines (GF) - £10.00**

Served with fennel and potato salad and chermoula dressing

**Vegetarian mezze platter (for 2) (GF\*) - £22.00**

Falafel, marinated artichoke, spicy hummus, baba ghanoush, grilled aubergines, courgettes, cider-battered deep fried halloumi, mixed olives and flat bread

## MAIN COURSES

**Lamb and apricot tagine - £17.00**

Served with herb pearl couscous

**Chicken chasseur (GF) - £17.00**

Served with boulangère potatoes and seasonal vegetables

**Calamari and prawn provençale (GF) - £18.00**

A stew of squid with prawns in a classic tomato sauce, served with rice

**Tumbet (GF VE) - £ 14.50**

Layers of roasted aubergine, courgettes, peppers and sliced potatoes, oven baked in a rich tomato sauce

## DESSERTS

**Sicilian lemon tart with mascarpone cream - £8.00**

**Churros with chocolate sauce - £8.00**

**Torta caprese and honeycomb gelato (contains nuts) - £8.00**

**Creme caramel with biscotti (GF contains nuts) - £8.00**

**Selection of ice creams and sorbets available (GF\*) - £5.50 (2 scoop)**

Please ask about flavours

GF: gluten free VE: vegan V: vegetarian \* available on request  
Please let your server know if you have any dietary requirements



**SHEPPY'S**

HOUSE OF CIDER

