



Starters

Home-made soup of the day with crusty bread (V) £6.50

Sautéed wild mushrooms and sour dough toast with a poached duck egg (V) £7.50

Fresh Cornish crab spring rolls with aioli and crispy pancetta £8.50

Somerset pork and orchard apple terrine with Sheppy's cider chutney and farmhouse bread £7.50

Goats' cheese mousse with beetroot, celery and caramelised walnuts (V, GF) £7.50

Main courses

Shank of Exmoor lamb boulangerie with mushy peas and onion loaf £17.25

Chicken supreme with sage and onion rosti, spinach, chestnut mushroom and bacon sauce (GF) £14.75

Leek and blue cheese suet pudding with champ and salt-baked carrots (V) £14.50

Oven-baked hake topped with tapenade, roasted new potatoes and cherry tomatoes with samphire and tender-stem broccoli (GF) £16.50

Sheppy's Longhorn sirloin steak with chunky chips, field mushroom, roasted cherry tomatoes and balsamic silver-skin onions and bearnaise butter (GF) £22.00

Desserts

Warm vanilla rice pudding with orchard apple compote and caramel sauce (GF, V) £6.50

Apple and blackberry crumble with custard £6.95

Warm Belgian chocolate brownie with walnuts topped with chocolate Sauce and served with chocolate ice cream
£6.95

Sheppy's Cider orchard apple and nutmeg bread and butter pudding with clotted cream £6.50

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.95

West country cheese board with cider chutney and crackers £8.50 (£11.50 with Port or Cider Brandy)

Many of our menu options can be made gluten free. Please ask for information.