



Starters

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

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

Fresh Cornish crab spring rolls with ginger, chilli, coriander and Asian dipping sauce £8.50

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

Cheddar cheese souffle with leek and cider sauce (V) £7.50

Main courses

Rump of Blackdown lamb in a red wine jus with roasted garlic and herb mash and seasonal greens £16.50

Butternut squash risotto with rocket and pine nut salad with truffle oil (V) £13.50

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

Confit of duck leg with a butter bean and chorizo cassoulet £14.00

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 £6.25

Sticky toffee pudding with toffee sauce salted caramel 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.