

As the sixth-generation cider maker in the Sheppy's family, David Sheppy has recommended the perfect cider pairings for some of our meals.

Look out for our very own Master of Ciders' suggestions!

AB
APPLE BAY
RESTAURANT AND BAR

Why not enjoy some nibbles while you wait?

Marinated Andalou olives 3.50

Warm bread and oils £2.50

Lunch

Soup of the day served with warm bread £6.50 (V)

Homemade crab cakes with chilli jam and watercress £9.00

Large, served with fries £13.50

Ham hock and chicken terrine with Sheppy's Gold Medal cider apple chutney and crusty bread £7.50 (DF and GF available)

Honey grilled peach and pickled blueberry salad with radicchio and spinach and topped with roasted cashew nuts £10.50 (V/VG/GF/DF)

Add Ham hock £2.00

*Master's choice: **Sheppy's Cider with Raspberry***

Heritage tomato salad with romaine lettuce, fine beans, new potatoes, olives and parsley £10.00 (V/ VG/ GF/DF)

Add 4oz Rare steak £3.50

Fish of the day in Sheppy's cider batter with crushed minted peas, chips and tartar sauce £12.50

*Master's choice: **Sheppy's Classic Draught Cider***

Sheppy's Longhorn steak burger with bacon, Cheddar cheese, spicy tomato chutney and chips £13.00

*Master's choice: **Sheppy's 200 Special Edition***

Pea and mint tortellini with pea puree, parmesan and truffle oil £14.50 (V)

Sandwiches £7.50

(Gluten free bread available on request)

Served on white bloomer or multigrain bloomer with mixed leaves and coleslaw.

Longhorn, rare minute steak with Dijon and tarragon mayonnaise

Mature Cheddar cheese with Sheppy's Gold Medal cider apple chutney

Sheppy's cider and mustard honey glazed ham with tomato and English mustard

Locally smoked salmon with dill crème fraiche

Sides - £3.50

Fries

Sweet potato fries

Garden salad with soft herbs

Buttered, peppered greens

Garlic bread and cheese

PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS