

Evening Menu

Why not enjoy some nibbles while you wait?

Harlequins olives **£3.50**

Warm bread and oils **£2.50**

Starters

Homemade soup of the day served with warm bread **£6.50** (GF)

Terrine of chicken, guinea fowl and mushroom served with Sheppy's Gold Medal chutney and toasted brioche **£8.00** (GF available)

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

Cider poached pear and salsify with whipped goats' cheese, pickled kohlrabi and caramelised walnuts **£8.50** (GF/VE available)

Pan-seared Lyme Bay scallops with sweetcorn puree, chorizo and charred corn **£10.95** (GF)

Mains

8oz Sirloin steak served with truffle mashed potato, confit tomatoes and salsa verde **£21.50** (GF)

*Master's choice: **Sheppy's Gold Medal Cider***

Pan-fried fillet of Hake with lentils, autumn greens and pancetta **£16.00** (GF)

*Master's choice: **Sheppy's Kingston Black Cider***

Venison haunch with truffled butternut squash, wild mushrooms, cavolo nero, artichoke and finished with black berries **£17.50** (GF)

Roasted broccoli, pumpkin and jalapeño macaroni cheese **£14.50** (V)

Catch of the day in Sheppy's cider batter with crushed minted peas, chips and tartar sauce **£12.50** (GF)

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

Sheppy's Longhorn steak burger topped with bacon and Ogle Shield cheese, with tomato and pickles,

and a spicy tomato chutney served with chips **£13.00**

*Master's choice: **Sheppy's Original Cloudy Cider***

Roasted fig and blackberry salad with confit fennel and chargrilled chicory topped with a lavender dressing **£10.00** (GF/DF/VE)

Desserts

Sticky ginger pudding with toffee sauce and vanilla mascarpone **£7.00**

Apple and blackberry crumble with vanilla ice cream **£7.00** (GF)

*Master's choice: **Sheppy's cider with Elderflower***

Warm plum and frangipane tart served with clotted cream **£7.00**

Espresso crème brûlée served with chocolate shortbread **£7.00** (GF)

Selection of local and continental cheeses served with chutney and crackers **£8.50** (add port or cider brandy for **£3.00**)

PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS

V – Vegetarian

DF – Dairy Free

GF – Gluten Free

VE - Vegan