

Lunch Menu



Light Bites and Sharing

Pan-fried Wood Pigeon Breast (GF*) Served on a sweetcorn puree, with black pudding and a blackberry jus	£10.00		
Slow-cooked Duck Leg with Five Spice (GF) Served on a crispy Asian slaw, with a maple syrup drizzle			
Chef's Soup of the Day (GF*) Served with butter and warm crusty bread			
Mezze of Mixed Olives, Falafel, Beetroot Hummus, Zaatar Yoghurt, Grilled Aubergine and Pepper (VE/V/GF*) Vegan burrata cheese drizzled with tahini dressing and served with flatbread	£14.00		
Ultimate Prawn Cocktail (GF*) Served with avocado, baby gem lettuce and focaccia	£13.00		
Sheppy's Cider Welsh Rarebit (V/GF*) Homemade cheese sauce with cider, served on sourdough toast			
ADD: Bacon Poached egg	£1.50 £1.00		
Sandwiches			
Brixham Fish Finger in Sourdough (GF*) Sheppy's cider-battered haddock, tartare sauce and pickled fennel	£14.00		
Chicken Gyros Served on a Greek flatbread with salad and tzatziki	£14.00		
Chef's Artisan Steak 4oz steak, blue cheese and rocket served with coleslaw and fried onions	£14.00		



Mains

Traditional Roast Bronze Turkey with Pork and Chestnut Stuffing (GF)	£22.95
Served with pigs in blankets, duck fat-roasted potatoes and seasonal vegetables with a mulled wine and cranberry jus	
Puy Lentil Chestnut Mushroom and Spinach Stuffed Butternut Squash (GF/VE/V)	£18.95
Served with a reduced shallot and mulled wine gravy and maple glazed carrot	
Sheppy's Ploughman's (GF*) Ham hock, Twanger Cheddar cheese, pork and caramelised onion sausage rolls, boiled egg, roasted heritage beetroot, piccalilli, pickled onions, Sheppy's Gold Medal chutney, fresh red apple slices, crusty bread and salted butter.	£15.00
Sharing option.	£28.00
Pan-fried Duck Breast (GF) Served on a celeriac puree, with plum sauce, tender stem broccoli, and dauphinoise potato	£22.00
Sheppy's Cider-battered Fish and Chips (GF) Served with chunky chips, tartare sauce and minted mushy peas or curry sauce	£18.00
Panko Chicken Burger Topped with crispy bacon, served with spiced tomato and caramelized onion chutney, lettuce, and skin-on fries	£18.00
Fish of the Day (GF) Sheppy's market fish of the day with a cider, saffron and caper creamy sauce, crushed new potatoes and samphire.	P.O.R.
Please ask your server for today's fish and pricing	
Chef's Pie of the Day Served with seasonal vegetables, gravy and mashed potatoes	£18.00
Butter Chicken Curry Chef's take on an Indian chicken makhani. Served with rice and a poppadom	£18.00
Extras Sheppy's cider-battered onion rings (V/GF) Truffle fries with English pecorino and aioli with chives (V/GF) Baby gem salad and buttermilk pecorino (V/GF) Seasonal vegetables (V/GF)	£4.50 £5.50 £3.95 £4.50

Bar Prices

	Taste Profile	Half	Pint
On Tap			
Sparkling			
200 Special Edition 4.8%	(4)	£3.50	£4.95
Classic Draught 5.5%	(3)	£3.50	£4.95
Original Cloudy 4.5%	(5)	£3.50	£4.95
Raspberry 3.4%	(5)	£3.50	£4.95
Alcohol Free Classic 0.5%	(5)	£3.00	£4.50
Still			
Orchard Dew 6%	(3)	£3.50	£4.95
Farmhouse Draught 6%	(1,3,5)	£3.50	£4.95
Dry, Medium or Sweet	, , , ,		
Raspberry 3.4%	(5)	£3.50	£4.95
Blackberry and Elderflower 3.4%	(5)	£3.50	£4.95
Lagers			
Guest Ale		£3.95	£5.95
Guest Lager		£3.95	£5.95
Korev 4.8% (500ml bottle)		£5.55	
Sheppy's Bottled Ciders			500ml
Vintage Reserve Cider 7.4%	(3)		£4.95
Kingston Black Cider 6.5%	(1)		£4.95
Dabinett Cider 6.5%	(3)		£4.95
Elderflower 4%	(4)		£4.95
Blackberry and Elderflower 3.4%	(5)		£4.95
Redstreak 4%	(5)		£4.95
Craft Perry 7.4%	(4)		£4.95
Alcohol Free Raspberry 0.5%	(5)		£3.95
Soft Drinks			
Coke/Diet Coke			£3.75
Palmer's lemonade			£3.75
Palmer's ginger beer			£3.75
Sheppy's apple Juice			£3.95
Bradley's orange juice			£3.95
Mrs Sheppy's homemade elderflov	· · · · · · · · · · · · · · · · · · ·		£3.85
Mrs Sheppy's homemade lemonad	e		£3.85
Sparkling / still water 330ml			£2.30
Sparkling / still water 750ml			£3.85
Orange Juice and Lemonade			£3.95
Orange Juice and Soda			£3.75

For our full drinks menu, please ask for our Wine, Spirits and Mixers Price List.

Would you like to visit us for Sunday Lunch? To see all our menus please visit our website by scanning here: www.sheppyscider.com

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