

Mediterranean Night

Friday 31st July

STARTERS

Tuscan white bean and lentil soup (VE GF) - £9.00

Served with artisan crusty bread

Greek baked feta (V GF) - £10.50

Served with peppers, tomatoes, olives and crusty bread

Grilled harissa sardines (GF) - £10.00

Served with fennel and potato salad and chermoula dressing

Vegetarian mezze platter (for 2) (GF*) - £22.00

Falafel, marinated artichoke, spicy hummus, baba ghanoush, grilled aubergines, courgettes, cider-battered deep fried halloumi, mixed olives and flat bread

MAIN COURSES

Lamb and apricot tagine - £17.00

Served with herb pearl couscous

Chicken chasseur (GF) - £17.00

Served with boulangère potatoes and seasonal vegetables

Calamari and prawn provençale (GF) - £18.00

A stew of squid with prawns in a classic tomato sauce, served with rice

Tumbet (GF VE) - £ 14.50

Layers of roasted aubergine, courgettes, peppers and sliced potatoes, oven baked in a rich tomato sauce

DESSERTS

Sicilian lemon tart with mascarpone cream - £8.00

Churros with chocolate sauce - £8.00

Torta caprese and honeycomb gelato (GF contains nuts) - £8.00

Crème caramel with biscotti (GF contains nuts) - £8.00

Selection of ice creams and sorbets available - £5.50 (2 scoop)

Please ask about flavours

GF: gluten free VE: vegan V: vegetarian

Please let your server know if you have any dietary requirements



SHEPPY'S

HOUSE OF CIDER

