

The
SHEPHERD
FREEHOUSE & KITCHEN



Sunday Menu

Nibbles

Artisan Bread Board, virgin olive oil, aged balsamic – 4

Starters

Shepherd allotment veg pot, artisan bread
Crispy pork belly, piccalilli, pickled quails egg, pork quavers
Scampi fried cod cheeks, lemon mayo, lace potatoes
Pulled lamb shoulder & mince scotch egg, caper & mint pesto, walnuts
Soused mackerel, poached rhubarb, mustard, dill mayo
Whipped feta hydari, roasted beets, candied orange & pistachios

Main courses

Roast rump of Dedham Beef, spring greens, cauliflower puree, Yorkshire & gravy
Braised lamb shoulder, spring greens, cauliflower puree, yorkshire & gravy
Pan roasted chicken, sage & onion sausage meat stuffing, spring greens, cauliflower puree, Yorkshire & gravy
Leek & smoked cheese bake, spring beans, cauliflower puree, Yorkshire pud
Pan roasted Mersea skate, parsley & caper butter

All served with roast potatoes & seasonal veg

Sides all £4

Old fashioned chips, Seasonal Veg, House Salad, Roasties

1 course 16 – 2 courses 21 – 3 courses 25

Children's roast and ice cream for dessert 8

Some of our dishes contain allergens, please speak to your server for details