


The SHEPHERD







FREEHOUSE • KITCHEN • ROOMS









Snacks (While you decide, as a starter, or at the bar)

- Sicilian green, marinated olives – 4 
Artisan bread board, red wine vinegar, olive oil, sumac – 4
Artisan bread board, selection of house butters – 4





Starters

- Beetroot salmon Gravalax, beetroot ketchup, crispy capers 8  
Lamb Khopesh Scotch egg, poached rhubarb and mint pesto 8
Miso Vegetable broth and Uba crackling 6.5  
Chicken, pistachio & pomegranate terrine, pomegranate tea gel 7.5
Tiger prawn cocktail on toast 7.5
Baked figs, pear and honey Harrisa, ricotta cheese, toasted pumpkin seeds 6.5  



Main courses

- Stuffed pumpkin, celeriac gratin, crispy kale, sage and celeriac sauce 13  
Seafood Linguini Puttanesca, olives, tomatoes, anchovies 16
Pan Roasted hake, Chorizo, Mussel, Tomato stew and new potatoes 15
Filipino style crispy pork, crispy poached egg, steamed rice 15 
Trio of chicken, charred corn on the cob, american mustard mayo, burnt shallots 15
6oz Fillet with portobello mushrooms, sage butter, red onion marmalade and bordelaise sauce, with a choice of two sides 22 
The deconstructed “Shepherd’s” pie, Lamb rump, Blue cheese Mash, Pickled Mint Shallots, Butter Parsnip, Port Jus 17
Chick pea taggine and new potatoes 12  

Sides – all £4

- Salt & Chilli Tofu 
Buttered Kale  ~ Chips & Garlic Aioli 
Truffle fries & Garlic Aioli (£1 supplement).
Roasted Heritage Carrots 
Buttered New Potatoes

Some of our dishes contain allergens. Please speak to your server for details

-  - Gluten free
 - Vegetarian
 - Vegan
 - Dairy