

The
SHEPHERD
FREEHOUSE & KITCHEN



Snacks – While you decide, as a starter, or at the bar.

Sicilian green olives - 4

Artisan bread board, virgin olive oil, aged balsamic – 4

Artisan bread board, selection of house butters – 4

Starters

Roasted beetroots, celery, smoked paprika crème fraiche, pine nuts – 6.5

Beef carpaccio, truffle mayonnaise, garlic chips – 8.5

Cider cured salmon, burnt apple, pickled mushrooms, sourdough crumbs – 7.5

Marmite scotch egg, cheese sauce, balsamic sweet onions – 7.5

Crayfish fritter, fennel, saffron mayonnaise, parmesan - 7

Jerusalem artichoke soup, horseradish dumpling, house bread – 5.5

Main courses

Braised pearl barley risotto, turnip, wild mushrooms, crispy kale - 11

Pie of the day, creamy mashed potato 13.5

Beef burger, red onion marmalade, brie, beef dripping mayo, French fries – 13

Braised pig cheeks, black pudding croquette, piccalilli - 14

Smoked chicken stew, crispy wing, baby veg, roasted artichoke - 14

Beer battered fish of the day, old fashioned chips, crushed peas, tartare sauce – 12.5

Prime 8oz ribeye steak, old fashioned chips, roasted shallots, peppercorn sauce – 19

Sides – all £4

Mashed potato – Seasonal veg – French fries – old fashioned chips – House salad

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