

Mothering Sunday at

The
SHEPHERD
FREEHOUSE & KITCHEN



Nibbles

Artisan Bread Board, virgin olive oil, aged balsamic – 4
Giant Sicilian green olives - 4

To start

Smoked haddock scotch egg, peas & mint
Ham hock terrine, pickled onions, mustard mayo, toast
Cauliflower soup, smoked cheese benjet, sesame & spiced dukkha
Roasted red pepper, walnut & confit tomato hummus, turkish pan bread
Smoked salmon, crab, fennel, avocado & apple

Main courses

Aged roast rump of beef, Yorkshire pud, red wine gravy
Roast Suffolk chicken, almond & onion crust, roasted cauliflower puree, Yorkshire pud, sage jus
Braised lamb shoulder, smoky aubergine baba ganoush, Yorkshire pud, confit garlic & lemon jus
Seafood bouillabaisse, saffron rouille, crispy capers
Cauliflower cheese crumble, whipped blue cheese, toasted pumpkin seeds

All served with roast potatoes & seasonal veg

Extras

Roasties £4 Seasonal veg £4 Yorkshire pudding £1

Desserts

Lemon tart, chantilly cream
Carrot cake cheesecake, chocolate soil
Treacle sponge, custard
Trio of Saffron Walden ice cream
Choux bun, chocolate mousse, lime syrup, honeycomb

2 courses £25 – 3 courses £29

Children's roast and ice cream for dessert £10

Served 12-6pm

Tables of 10 or more require a preorder & £5 deposit per person
Some of our dishes contain allergens, please speak to your server for details