

*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

Pulled lamb shoulder & mince scotch egg, caper & mint pesto, walnuts - 8

Scampi fried cod cheeks, lemon mayo, lace potatoes – 7.5

Crayfish fritter, fennel, saffron mayonnaise, parmesan – 7

Crispy pork belly, piccalilli, pickled quails egg, pork quavers – 7.5

Celeriac soup, bean cassoulet, pumpkin seeds – 5.5

**Main courses**

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

Shepherd open fish pie, fish veloute - 14

The Shepherd lamb burger, aubergine, halloumi, harissa mayo, french fries - 14

Chargrilled chicken breast, roasted cauliflower, cauliflower & pomegranate salad, tahini sauce - 14

Pan roasted duck breast, baby carrots, date puree, hazelnuts, dauphinoise potato – 15.5

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 –

Truffle & parmesan fries (add £1)

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