

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

Shepherd allotment veg pot, artisan bread – 7

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

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

Soused mackerel, poached rhubarb, mustard, dill mayo – 7.5

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

Whipped feta hydari, roasted beets, candied orange & pistachios - 7

Main courses

Thai vegetable massaman curry, fried coconut bon bon, tom sum salad - 13

Pan roasted Mersea skate, Asian broth, pak choi, prawn dumplings – 16.5

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

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

Braised Dedham vale beef cheek, roast garlic mash, treacle cured carrot – 15

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 – 20

Sides – all £4

Truffle fries (£1 supplement) – Sesame pak choi & Thai salad – Roast garlic mash– Mini cauliflower shawarma, tahini, pomegranate & molasses – Chips & truffle mayo – Roasted harissa carrots, nut crumb

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