



APPLE BAY  
RESTAURANT AND BAR

## Sunday Menu

### Why not enjoy some nibbles while you wait?

Harlequins olives **£3.50**

Warm bread and oils **£2.50**

### Starters

Homemade soup of the day served with warm bread **£6.50** (GF)

Terrine of Chicken, guinea fowl and mushroom served with Sheppy's Gold Medal chutney and toasted brioche **£8.00** (GF available)

*Master's choice: Sheppy's 200 Special Edition Cider*

Cider poached pear and salsify with whipped goats' cheese, pickled kohlrabi and caramelised walnuts **£8.50** (GF/VE available)

Smoked mackerel and chestnut rilette served with croutes, house pickles and salad **£9.00**

### Mains

Roast Longhorn beef with Yorkshire pudding **£14.00**

*Master's choice: Sheppy's Gold Medal Cider*

Roast loin of pork with crackling **£13.75** (GF)

*Master's choice: Sheppy's Kingston Black Cider*

Beetroot and cashew nut roast **£13.00** (VE/GF)

*Master's choice: Sheppy's 200 Special Edition Cider*

Fillet of Hake with lentils, autumn greens and pancetta **£16.00** (GF)

*Master's choice: Sheppy's Classic Draught Cider*

Pumpkin and sage ravioli with squash puree and parsnip crisps **£14.50** (V)

### Desserts

Espresso crème brûlée served with chocolate shortbread **£7.00** (GF)

Apple and blackberry crumble with vanilla ice cream **£7.00** (GF)

*Master's choice: Sheppy's Cider with Elderflower*

Chocolate and marshmallow terrine with vanilla mascarpone **£7.00** (GF)

*Master's choice: Sheppy's Cider with Raspberry*

Vanilla and Thyme poached pear served with ginger cake and vanilla ice cream **£7.00**

Selection of local and continental cheeses served with chutney and crackers **£8.50** (add port or cider brandy for **£3.00**)

**PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS**

**V – Vegetarian**

**DF – Dairy Free**

**GF – Gluten Free**

**VE - Vegan**