

Mother's Day Menu

3 Courses - £42.50

Starters

Roasted Butternut Squash Soup (GF*/VE/V)

Served with a wedge of rustic bread and garnished with curly parsley

Sheppy's Chicken Caesar Salad

Cos lettuce tossed with croutons, shaved parmesan, chicken breast in a homemade Caesar dressing and topped with anchovies

Homemade Smoked Haddock Fishcake

Smoked haddock, salmon and white fish fishcake, served on a bed of mixed baby leaf salad with homemade tartare sauce and fresh lemon

Pan-seared Brixham Scallops (GF)

Served with chorizo and rocket

Fried Mac 'n' Cheese Bites (V)

Served with a side of salad and BBQ sauce

Main Courses

Slow Roasted Sirloin of Beef (GF*)

Served with rich red wine gravy and topped with a Yorkshire pudding

Roast Leg of Pork with Apple Sauce (GF*)

Served with a rich red wine gravy

Pan-fried Chicken Supreme (GF)

Served with a creamy mushroom, garlic and parsley sauce

Wild Mushroom Risotto (GF/V/VE*)

Rich and creamy mushroom risotto topped with shaved parmesan and sautéed wild mushroom with wild garlic

Baked Fillet of Seabream (GF)

Local fillet of seabream served with a white wine, shallot and caper sauce, crushed new potatoes and fresh seasonal vegetables

All of the above are served with garlic and thyme-roasted potatoes and a selection of fresh seasonal vegetables

Lunch Served from 12pm - 3pm



Desserts

Sticky toffee pudding with clotted cream (V)

Chocolate and orange tart served with fresh berries and vegan chocolate ice cream (V, VE, GF)

Homemade salted caramel and honeycomb cheesecake (V)

Rhubarb and forest fruit crumble (V)

Coconut milk, vanilla panna cotta topped with strawberries and passionfruit (GF)

To see more of our events please follow the QR code



@sheppyshoc

Lunch 12pm - 3pm

GF Gluten Free, VE Vegan, V Vegetarian, --* available on request
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS