

Winter Menu

Breakfast served between 9 am and 11 am – Monday to Saturday, 10 am and 11:15 am Sunday
Breakfast baguettes served between 9 am and 11:30 am – Monday to Sunday
Lunch served 12 pm to 3 pm Monday to Sunday



light Bites

Homemade Soup of the Day (GF*, V) Served with rustic bread and garnished with cream and olive oil	£8.95
Baked Flat Field Mushroom (V, GF*, VE*) Filled with beetroot, goat's cheese and walnut salsa served on a bed of mixed baby leaf salad with chargrilled rustic bread	£11.95
Creamy Button Mushrooms with Chestnuts (V, VE*, GF*) Served with rustic bread	£10.50
Baked Sardines with Sticky Lemon Jam (*GF) Served on toasted artisan bread	£12.50
Prawn and Apple Cocktail (*GF) Bound in Mary Rose sauce, served with baby leaf salad and brown bread with butter	£12.95
Sandwiches with Dressed Salad and Coleslaw Choose from malted grain, white, or gluten free bread	£10.95
Fillings:	
Somerset mature cheddar and Sheppy's Gold Medal chutney (V, GF*) Brie, cranberry and streaky bacon (GF*) Warm flat field mushroom and avocado (V, VE*) Sliced gammon ham, tomatoes and wholegrain mustard (GF*)	
Extras:	C4 F0
Skin-on fries (GF) Garlic pitta Sheppy's bread basket and butter	£4.50 £7.00 £6.00

£5.00

Mixed olives (GF)



Main Courses

6oz Brisket Burger (GF*) Served in a brioche bun with spicy tomato chutney, baby gem lettuce, sliced tomato, pulled brisket and smoked red Dorset cheese, served with skin-on fries and coleslaw Pairing suggestion: Sheppy's 200 Cider	£16.95
Pan-Seared 4oz Minute Steak Baguette (GF*) Served in a rustic baguette with caramelised red onion marmalade and English mustard with a side of coleslaw and mixed baby leaf salad Pairing suggestion: Sheppy's Vintage Cider	£11.95
Braised Pork Belly (GF) Served in Sheppy's cider creamy pork sauce with Dauphinoise potatoes and seasonal vegetables	£18.50
Fish and Chips (GF) Haddock coated in Sheppy's cider batter, served with chunky chips, tartare sauce and minted crushed garden peas Pairing suggestion: Sheppy's Redstreak Cider	£18.00
Pie of the Day (VE*) Served with roasted new potatoes, rich red wine gravy, seasonal vegetables and roasted carrots Pairing suggestion: Sheppy's Dabinett Cider	£18.95
Baked Fillet of Hake with Creamy Wholegrain Mustard and Sheppy's Cider Sauce (GF) Served with roasted new potatoes, buttered spinach and leeks Pairing suggestion: Sheppy's Craft Perry	£19.95
Chef's Homemade Stew (GF) Served with creamy mash, seasonal vegetables and roasted carrots Pairing suggestion: Sheppy's Classic Draught Cider	£17.95
Ploughman's Lunch Devon ham, half a pork pie, mature Cheddar cheese, apple, celery, Gold Medal chutney, pickled onion, mixed leaves and a wedge of crusty cob Pairing suggestion: Sheppy's Kingston Black	£15.50



On Tap	Taste Profile	Half	Pint
Sheppy's Ciders			
200 Special Edition 4.8% (4)		£2.75	£4.30
Classic Draught 5.5%	(3)	£2.75	£4.30
Original Cloudy 4.5%	(5)	£2.75	£4.30
Cider with Raspberry 4% (Sparkling)	(5)	£3.05	£4.65
Sheppy's Low Alcohol Cider 0.5% (5)		£2.75	£3.75
Orchard Dew (Still / Cloudy) 6% (3)		£2.75	£4.40
Farmhouse Draught 6% (1,3,5	5)	£2.75	£4.30
Dry, Medium or Sweet (Still)			
Cider with Raspberry 4% (Still)	(5)	£3.05	£4.65
Cider with Blackberry & Elderflower 4%	(5)	£3.05	£4.65
(Still)			
Lagers			
Quantock Pale Ale 4%		£3.85	£5.75
Breeze 4%		£3.70	£5.50
Korev 4.8% (Bottled)		£5.55	
Sheppy's Bottled Ciders (Sparkling)		500ml	
Vintage Reserve Cider 7.4%	(3)	£4.85	
Kingston Black Cider 6.5%	(1)	£4.50	
Dabinett Cider 6.5%	(3)	£4.50	
Cider with Elderflower 4% (4)		£4.85	
Cider with Blackberry & Elderflower 4%	• •	£4.90	
Redstreak 4%	(5)	£4.50	
Craft Perry 7.4% (4)		£4.85	
Low Alcohol Cider with Raspberry 0.5%	(5)	£3.75	
Soft Drinks			
Coke or diet Coke			£3.75
Palmer's lemonade			£3.75
Palmer's ginger beer			£3.75
Sheppy's apple Juice			£3.85
Bradley's orange juice			£3.85
Mrs Sheppy's home-made elderflower a	and mint pressé		£3.85
Mrs Sheppy's home-made lemonade			£3.85
Sparkling / still water 330ml			£2.30
Sparkling / still water 750ml			£3.85

For our full drinks menu, please ask for our Wine, Spirits and Mixers Price List.

Would you like to visit us for Sunday Lunch? To see all our menus please visit our website by scanning here

www.sheppyscider.com @sheppysciderfarm





