



SHEEP  
ON SHEEP STREET

## DINNER MENU

### MORSELS

**HOMEMADE PORK CRACKLING £3.50**  
Sage salt, apple chutney

**POTTED SUN-BLUSHED TOMATO & OREGANO HOUMOUS (VG) £4.95**  
Lebanese flatbread

**DAILY BREAD (V) £4.95**  
Rosemary & garlic butter, marinated olives

### SMALL PLATES

**HOMEMADE SOUP OF THE DAY (V) £5.50**  
Artisan bread

**SQUID FRITTO MISTO £7.50**  
Fried Padron peppers, lime, aioli

**POTTED "HOT" SMOKED SALMON £8.00**  
Crème fraîche, capers, smoked salt butter & farmhouse soda bread

**BUFFALO CHICKEN WINGS £8.00**  
Celery crudités, blue cheese ranch & choose between hot & BBQ

**PAN-FRIED NORTH ATLANTIC SCALLOPS (GF) £11.95**

Pea velouté, pancetta crisp, nasturtium oil

**BBQ PULLED PORK NACHOS £8.00 / £15.00**  
Pico de Gallo salsa, cheese sauce, jalapeño, sour cream, coriander

**TEMPURA FRIED BROCCOLI (VG, GF) £6.50**

Kimchi, miso & sesame dressing, coriander

**HALLOUMI CHIPS £6.50**  
Jalapeño ketchup

**GARLIC BUTTERED DOUGHBALLS (V) £5.00**  
Add fior di latte mozzarella £1.50

### SHARING STARTERS

**GREENGROCER'S BOARD (VG) £16.00**  
Marinated courgette, roasted aubergine, grilled red peppers, balsamic borettane onions, rocket, tomato houmous, crisp Lebanese flatbread. Add Italian fennel salami & prosciutto £6

**GARLIC BUTTERED PIZZETTE (V) £8.95**  
Parmesan, fresh rocket

### PIZZA

All our pizzas are made from genuine Italian sourdough & all our mozzarella is fior di latte imported from Napoli. Our pizzas can be made gluten-free & vegan friendly, just ask your server for details.

**MARGHERITA £9.50**  
Our signature pizza sauce, buffalo mozzarella, fresh oregano

**FUNGI (V) £12.50**  
Garlic butter base, portobello mushrooms, spinach, truffle, parsley, olive oil

**MILANO £13.95**  
Fennel salami, prosciutto, mozzarella, fresh oregano, fresh rocket

**GIARDINIERA (V) £10.95**  
Our signature pizza sauce, olives, red onions, artichokes, mozzarella, semi-dried cherry tomatoes, basil

**DIABOLO £14.95**  
Pepperoni, nduja, crushed chilli flakes, jalapeño

**THE SHEEP'S HOUSE PIZZA £12.95**  
BBQ pulled pork, roasted shallots, semi-dried cherry tomatoes, mozzarella, Parmesan

**TOPPERS**  
Jalapeños, Olives, Red Onions, Semi-Dried Tomatoes, Portobello Mushrooms, Spinach, Red Pepper, Mozzarella, Crumbled Goat's Cheese  
**£1.50 each**

Fennel Salami, Pepperoni, BBQ Pulled Pork, Prosciutto, Grilled Chicken, Toulouse, Chorizo  
**£2.00 each**

**METRE OF PIZZA £32.00**

Our signature sourdough thin crust & choose from any four toppings. Perfect for three to share.

### MAINS

At The Sheep we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

**DRY AGED DEXTER BEER FED BEEF BURGER £13.95**  
House relish, onion, tomato, lettuce, signature bun, skin on fries

**CHICKEN BLT BURGER £13.95**  
Free-range grilled chicken breast, smoked streaky bacon, gem lettuce, garlic mayonnaise, skin on fries

**GRILLED HALLOUMI BURGER (V) £12.00**  
Roasted red peppers, salsa verde, red onion, gem lettuce, skin on fries

Add to your burger: Avocado, Swiss Cheese, Smoked Streaky Bacon or Truffle Mushroom £1.00 each

**8oz OLD SPOT PORK RIBEYE (GF) £17.00**  
Caramelised apples, honey glazed root vegetables, cèpe mushroom jus

**PAN-ROASTED GILTHEAD BREAM (GF) £17.00**  
Lobster bisque cream, spinach, crushed garlic potatoes

**CÈPE MUSHROOM & TRUFFLE RISOTTO (V) £14.50**  
Paris browns, slow roasted shallot, chives, Grana Padano

**ROASTED CORNFED CHICKEN SUPREME (GF) £15.50**  
Toulouse sausage, pancetta & white bean cassoulet, flageolet, rosemary, garlic, semi-dried tomatoes

**BRAKSPEAR ALE BATTERED HADDOCK £13.50**  
Pea puree, triple cooked chips, tartare sauce, lemon

**KING PRAWN & CHORIZO LINGUINE £15.50**  
Chilli, lemon, garlic, olive oil, coriander

**BRAKSPEAR BEER & CHORIZO STEAMED NATIVE MUSSELS £13.95**  
Rosemary, artisan dipping bread

**SANTA FE SALAD (VG) £11.00**  
Sweetcorn, dried cranberries, mixed leaves, crisp tortilla, avocado, black beans, peanut & lime dressing. Add grilled free-range chicken or dry aged steak to your salad £5.00

### STEAKS

**30 DAY DRY AGED RARE BREED 10OZ RUMP STEAK £19.00**  
**30 DAY DRY AGED 10OZ RIBEYE STEAK £25.00**  
Both served with confit roasted garlic, truffle mushroom, watercress, triple cooked chips

**DRY AGED 20OZ CHATEAUBRIAND FOR TWO TO SHARE £60.00**  
Truffle mushrooms, sauté spinach, watercress, triple cooked chips

### SIDES

**SAUTÉ SPINACH, GARLIC & TRUFFLE BUTTER £5.50**  
**HONEY & THYME GLAZED ROOT VEGETABLES £4.00**

**TRUFFLE MUSHROOMS £4.50**  
**RED ONION, PARMESAN, & SEMI-DRIED TOMATO HOUSE SALAD, BALSAMIC DRESSING £4.00**

**SKIN ON FRIES £3.50**  
**TRIPLE COOKED CHIPS £4.00**  
**TRUFFLE & PARMESAN FRIES £4.50**

**SAUCES £1.50**  
**PEPPERCORN SAUCE, BÉARNAISE OR HOUSE GRAVY**

### DESSERTS

**STICKY TOFFEE PUDDING (V) £6.50**  
Butterscotch sauce, milk ice cream  
**LEMON BAVAROIS £6.00**  
Praline, blackberries, crushed meringue, basil  
**RICH DOUBLE CHOCOLATE TORTE (V) £6.50**  
Passion fruit crème fraîche, honeycomb

**APPLE, PEAR & ALMOND FRANGIPANE SLICE (V) £6.00**  
Rum & raisin ice cream  
**THE SHEEP'S CHEESEBOARD £9.00**  
Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, pear, artisan biscuits

**ICE CREAM**  
**ONE SCOOP £2.50, TWO SCOOPS £4.50, THREE SCOOPS £5.50**  
Experience the taste & quality of Purbeck ice cream, made in Dorset, entirely natural additive free & distinctly different

10% optional service will be added to the bill, all of which goes to the team

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES.  
(V) VEGETARIAN (VG) VEGAN (GF) NO GLUTEN CONTAINING INGREDIENTS