



SUNDAY MENU

MORSELS

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

HOMEMADE PORK CRACKLING £3.50
Sage salt, apple chutney

DAILY BREAD (V) £4.95
Rosemary & garlic butter

GIRAFFA OLIVES 4.00

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

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

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.

ROASTS

At The Sheep we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native rare-breed cattle with our beef being dry-aged for a minimum of 30 days. All our roasts come with seasonal vegetables, cauliflower cheese & lashings of gravy

ROASTED NATIVE BREED DRY AGED RUMP 18.00

GLOUCESTER OLD SPOT COLA & HONEY ROASTED GAMMON HAM 16.50

ROAST OF THE DAY
(Please check with your server for this week's special)

TRIO OF ROASTS 20.00

MAINS

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

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

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

DRY AGED 20oz DRY AGED 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