



**SHEEP**

ON SHEEP STREET

## À LA CARTE MENU

### MORSELS

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

**POTTED SUN-BLUSHED TOMATO & OREGANO HOUMOUS (VG) £6.50**  
Lebanese flatbread

**DAILY BAKED WOOD FIRED BREAD (V) £4.95**  
Rosemary & garlic butter

**GIARRAFFA 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

**BUFFALO CHICKEN WINGS £8.00**  
Choose from hot or BBQ  
Celery crudités, blue cheese ranch

**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

**ROASTED BABY AUBERGINE (VG) £7.25**  
Miso dressing, coriander, pickled ginger

**HALLOUMI CHIPS £7.25**  
Jalapeño ketchup

**GARLIC BUTTERED DOUGH BALLS (V) £5.00**  
Add fior di latte mozzarella £1.50  
Add tomato sauce, pesto drizzle £1.50

### TO SHARE

**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 £6.00

**BBQ SHARING BOARD £17.95**  
BBQ chicken wings, succulent pork ribs, jalapeño coleslaw, watermelon, smokey bockwurst sausage, ranch dressing

### PIZZA

All our pizzas are made from genuine Italian wood fired dough & 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 £9.95**  
Our signature pizza sauce, buffalo mozzarella, fresh oregano

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

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

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

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

**HOUSE PIZZA £13.95**  
BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan

**METRE OF PIZZA £32.00**  
Our signature wood fired thin crust dough & choose from any four toppings.  
Perfect for three to share.

### TOPPERS

Jalapeños	Fennel Salami
Olives	Pepperoni
Red Onions	BBQ Pulled Pork
Semi Dried Tomato	Prosciutto
Portobello Mushrooms	Grilled Chicken
Spinach	Chorizo
Red Pepper	<b>£2.00 Each</b>
Extra Mozzarella	
Crumbled Goat's Cheese	
<b>£1.50 Each</b>	

### 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 8oz BEEF BURGER £13.95**  
Green kraut, onion, tomato, lettuce, signature bun, skin on fries

**CORIANDER, LIME & CHILLI CHICKEN BURGER £13.95**  
Gem lettuce, tomato, avocado, lemon mayonnaise, signature bun, skin on fries

**"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER £12.95**  
Harissa mayonnaise, vegan mozzarella, signature bun, dressed rocket, skin on fries

**WHY NOT ADD?**  
Avocado, Swiss Cheese, Smoked Streaky Bacon or Truffle Mushroom **£1**  
Upgrade your fries on any dish to sweet potato or truffle fries **£1**

**8oz OLD SPOT PORK RIBEYE (GF) £16.00**  
Garlic, broad beans, sautéed baby potatoes, grilled courgette, chimichurri

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

**HERB CRUSTED HAKE FILLET £18.00**  
Summer cassoulet, pancetta, haricot blanc, pimento peppers

**SWEET POTATO GNOCCHI (VG/GF) £12.50**  
Spinach, balsamic borettane onions, basil pesto

**BRAISED RABBIT PAPPARDELLE £14.50**  
Pancetta, mushroom, tarragon, white wine cream sauce

**ROASTED SPATCHCOCK ½ JERK SEASONED CHICKEN £12.50**  
Sweet potato fries, jalapeño coleslaw, lemon, watercress

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

**30 DAY DRY AGED NATIVE 10oz RUMP STEAK £19.00**  
Confit roasted garlic, truffle mushroom, watercress, triple cooked chips

**30 DAY DRY AGED 10oz SIRLOIN STEAK £23.00**  
Confit roasted garlic, truffle mushroom, watercress, triple cooked chips

**SANTA FE SALAD (VG) £9.95**  
Sweetcorn, dried cranberries, mixed leaves, crisp tortilla, avocado, black beans, peanut & lime dressing

**ASIAN SALAD (VG) £9.95**  
Mooli, carrots, shredded bok choy, red chilli, cucumber, mixed pepper, sesame, shanghai dressing

Add grilled free-range chicken, halloumi or dry aged steak to your salad **£5.00**

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

### SAUCES £1.50

PEPPERCORN SAUCE  
BEARNAISE  
HOUSE GRAVY

RED ONION, PARMESAN & SEMI DRIED TOMATO HOUSE SALAD, balsamic dressing **£4.00**

SAUTÉ SPINACH, garlic butter **£5.00**

### SIDES

CABBAGE, LEEKS & PEAS **£4.00**  
TRUFFLE MUSHROOMS **£4.50**  
SWEET POTATO FRIES **£4.00**  
SKIN ON FRIES **£3.00**

TRIPLE COOKED CHIPS **£4.00**  
TRUFFLE & PARMESAN FRIES **£4.50**  
JALAPEÑO COLESLAW **£3.50**

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