



SHEPTON

BRASSERIE AND CAFE BAR

SAMPLE SUNDAY LUNCH

To Graze

- Sharing Bread Board *artisan breads, oil, beetroot hummus and gordal olives...* 4.95
Gordal Olives ...2.50/4.50
Spiced Nuts ...2.00

To Start

- Salcombe Bay Crab, *Dorset Leaves and Vegetables, Dill Pickled Cucumber, Caper Berries ...* 8.95
Chicken Liver Parfait, *Dorset Leaves, Sourdough toast...* 7.95
Smoked Trout Pate, *Tomatoes, Spring Onion, Lemon Dressing and Dorset Leaves...* 5.95
Ewe's Curd, *Heritage Tomatoes, Hazelnuts, Tomato Dressing...* 5.95

Mains

- Pork Loin, *Crackling and stuffing*
Braised Lamb Shoulder
Castlemead Chicken Supreme *with stuffing*
Our Roasts are served with market vegetables, roast potatoes, parsnip and homemade gravy
Plaice *with Cornish New potatoes, purple sprouting, beans, peas and veloute*
Cauliflower Cheese, *Roast Potatoes and Vegetables*
12.95

Desserts

- Banana Split, *Ice cream & Fresh Fruit*
Treacle Tart, *Clotted cream*
Cheddar Strawberry Eton Mess
Creme Brûlée
Cheese Board *with Fig Chutney*
£4.25

Selection of Ice Cream/ Sorbet
(including a dairy free selection)

two courses - 15.95
three courses - 19.95