

Sheepy Hollow

MODERN IRISH FOOD

LUNCHTIME SPECIALS

TUESDAY - FRIDAY 12PM - 3PM
TO START

Tempura sprouting Brocoli, Cauliflower veloute and spiced seeds.

Braised Rib of Beef, Carrot puree and relish.

Mackerel and spring vegetable cake
Fennel, Apple and Garlic mustard yoghurt.

FOR MAINS

Ham Hock, Chicken and Scallion open Toastie
Game chips.....

Smoked Pork belly, Apple and local Cheddar croquette
Celeriac veloute and spring greens.

'Leaping Lamb' Beer battered Cod, Mushy Peas, Triple cooked chips
with beer bread and Tartar.

2 COURSES £20

FROM THE GARDEN

Drews Cauliflower Cheese	£4.50	Potato, Leek and Mature Cheddar Gratin	£3.50
Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	'Onions' Three Ways	
Pot of Braised Red Cabbage	£3.50	French Fried, Caramelised and Chutney	£4.50
Buttery Champ	£3.50	Pepper or Garlic Sauce	£3.50

THEN DESSERT - Please ask a Server for details

ALLERGIES : Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here.

We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to make an alternative choice.

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MODERN IRISH FOOD

EARLY EVENING SPECIALS

TUESDAY - THURSDAY 5PM - 6.30PM

TO START

Soup of the day, served with homebaked breads

'Scampi' Salt and Pepper Tiger Prawns

Beef dripping Hash brown, Pea puree, Tartar emulsion and tempura Gherkin.

Venison Sausage roll,

Cranberry, Gherkin ketchup and game chips.

FOR MAINS

Slow braised Shortrib of Beef, Three cornered Leek mash

Caramelised Onion, puree with wild Garlic, Chilli and Shallot dressing.

Roast breast of Chicken, Chicken Leg and Alsace bacon ballotine

charred Sweetcorn, puree, Alsace and Tarragon croquettes.

Chef Catch of the day, ask server for details

THEN DESSERT - Please ask a Server for details

2 COURSES £26.50 OR 3 FOR £30

FROM THE GARDEN

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Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	'Onions' Three Ways	
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Buttery Champ	£3.50	Pepper or Gaelic Sauce	£3.50

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