

# Sheepy Hollow

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

Carrot, Coconut and Ginger with a spiced Fennel fritter.

Ham Hock rilette,

Celeriac remoulade and Rhubarb.

### FOR MAINS

Slow braised Shortrib of Beef, Mushroom, Pearl Onion and Salsify,  
pickled onion, caramelised Onion mash and Beef fat crumb.

Platter of rarebreed Pork- roasted Loin, crispy belly and Ham Hock,

Roast Carrot, puree, Apricot jam with Sage and green peppercorn Pomme Anna.

Chef Catch of the day, ask server for details

THEN DESSERT - Please ask a Server for details

2 COURSES £28.00 OR 3 FOR £32

### 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 Gaelic Sauce	£3.50

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.