

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 and Monkfish Tomato,
Fennel and Red Pepper ragu.

Confit Pork Belly, Celeriac puree, remoulade, Apple and Mustard.

FOR MAINS

Slow braised Shortrib of Beef, carrot fondant, puree
Sticky Shallot with roast Garlic mash.

Free range Roast Chicken supreme
Crispy thigh, Bacon and Sage presse, crispy Kale, Leeks and wild Garlic capers.

Chef Catch of the day, ask server for details

THEN DESSERT - Please ask a Server for details

2 COURSES £22.50 OR 3 FOR £25

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

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.