

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 Rillette

Celeriac Remoulade And Rhubarb.

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

DESSERT - PLEASE ASK A SERVER FOR DETAILS.

2 COURSE £28 | 3 COURSE £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.