

## Dessert

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**Traditional English Trifle**

8  
€



**Summer Berry Cheesecake**

8  
€



**Sorbet or Ice Cream Selection**

6  
€

## Appetizers

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**Homemade Soup of the Day**

6  
€



**Cheese Platter**

21  
€

## Mains

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**Roast Rump of English Lamb**

22  
€



**Gressingham Duck Breast**

22  
€

## Main courses

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**Roast Chicken Breast**

19  
€

## Burgers

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**The Burger**

16  
€

## Side dishes

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**Beer Battered Onion Rings**

## Extras

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**Jumbo Tiger Prawns**

11  
€



**Sweet Fries**

## Fish dishes

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**Fish Chips**

19  
€

## Meat dishes

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**Crispy Chilli Beef**

10  
€

## SIDES

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**Garlic Ciabatta**

3  
€



**Asparagus with Parmesan**



**Steam Broccoli**



**Julienne Fries**

## Side Orders

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**Buttered Spinach**

## Vegetarian dishes

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**Vegetarian Dish**

9

## Desserts

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**Warm Chocolate Brownie**

8  
€



**Sticky Toffee Pudding**

9  
8  
€



**Chocolate Pot**

8  
€



**British Cheese Board**

9  
€

## Steaks

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**Char-Grilled 28 Day Aged 8oz Sirloin Steak**

27  
€



**Char-Grilled 28 Day Aged 9oz Rib Eye Steak**

30  
€



**Char-Grilled 28 Day Aged 8oz Fillet Steak**

32  
€

## Starters

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**Baked Petit Camembert**

8  
€



**Chicken Liver Pâté**

9  
€



**Prawn Avocado Tian**

9  
€



**Oak Smoked Salmon**

9  
€



**Asparagus Goats Cheese Tartlet**

8  
€



**Dingley Dell Pork Croquettes**

8  
€



**Tempura Tiger Prawns**

11  
€



**Tuna Tarter Tacos**

11  
€

## Cocktails

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**Daiquiri**



**French 75**



**Watermelon Mule**

## Soft drinks

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**Coke**

## Main Course

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**Shepherd Dog House Salad**

11  
€



**Warm Quinoa Goats Cheese Salad**

13  
€



**English Lamb Rump**

22  
€



**Spinach, Brie Mushroom Frittata**

14  
€



**Wild Var Salmon Fillet**

22  
€



**28 Day Aged 9oz Rib Eye Steak**

30  
€



**28 Day Aged 8oz Fillet Steak**

32  
€

## Cocktails ohne Alkohol

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**Virgin Mojito**

## Main

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**Asian Salad**

11  
€



**Wild Ver Salmon**

22  
€

## Breakfast (to 3:00 pm)

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**Fruit plate**

7  
€

## Riesen Ciabatta

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**Mozzarella Ciabatta**

5  
€

## Bento Menü

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**Chicken Katsu Curry**

19  
€

## Antojitos

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**Crispy Pork Belly**

21  
€

## Sizzlers

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**Sea Bass Fillet**

21  
€

## Mocktails

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**Angel Daiquiri**



**Champagne Mocktail**



## Rose

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**Arena Negra Rosé (Chile) abv 12**



**Pinot Grigio Villa Molino Blush Rosé (Italy) abv 12**



**Willowood White Zinfandel (USA) abv 10**



**Sancerre Rosé Domaine Pierre et Alain Dezat (France)**

## Sparkling & Champagne

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**Dom Perignon (France)**

## White

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**Domaine Horgelus Côtes de Gascogne (France) abv 11.5**



**Sauvignon Blanc Villarrica (Chile) abv 12.5**



**Gavi 'La Battistina ' (Italy) abv 11.5**



**Pinot Grigio Villa Molino (Italy) abv 12**



**Chardonnay Twynham Estate (Australia) abv 13**



**Marlborough Sauvignon Blanc The Crossings (N.Zealand) abv 13**



**Chenin Blanc 'Arum Fields ' Darling Cellars (South Africa)**



**Verdeo Rueda M. Torres (Spain)**



**Pinot Gris Marlborough The Crossings (New Zealand)**



**Chablis Domaine Christophe Camu (France)**



**Sancerre Domaine Patrice Moreux (France)**



**Chablis 1er Cru 'Beuroy ' Domaine Christophe Camu (France)**

## **Red**

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**Viña 22 Garnacha/Tempranillo (Spain) abv 12.5**



**Merlot Villarrica (Chile) abv 13**



**Shiraz/Cabernet Stoney Vale (Australia) abv 13**



**Rioja Crianza Adrian Serrano (Spain) abv 13**



**Côtes du Rhône Intuition (France) abv 13**



**Pinot Noir Tyrell's Old Winery (Australia)**



**Fleurie Domaine Manoir du Carra (France)**



**Rioja Reserva Bodegas Beronia (Spain)**



**Château Noillac Medoc (France)**



**Old Vines Grenache, Simon Hackett (Australia)**



**Chateauneuf du Pape Château Fargueirol (France)**

## **Champagne & Sparkling**

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**Prosecco NV Doliwa (Italy) abv 11.5**



**Rosato Spumante Baroni Floriano Dolina (Italy) abv 11.5**



**Champagne Cuvée Brut Tradition N.V. Vertus (France) abv 12**



**Champagne 1er Cru Brut Rosé N.V. Vertus (France) abv 12**



**Veuve Clicquot N.V. (France)**



**Champagne Laurent Perrier Brut (France)**



**Champagne Laurent Perrier Rosé (France)**

## Nibbles

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**Cheesy Chips with Truffle**

6  
€



**Beer Battered Fish Finger Basket**

8  
€

## Family Classics

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**Breaded Whitby Scampi**

17  
€

## Sharing

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**Billingsgate Fish Platter**

22  
€



**Shepherd Sharer**

23  
€

## Vegan Options

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**Vegan**

## Sparkling Cocktails

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**Porn Star Martini**

## Sunday Roasts

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**Beef Topside**

21  
€

## Soups & Side Salads

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**House Side Salad**



**Caesar Side Salad**

## Salads

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**Classic Caesar Salad**

11  
€

## Champagne and Sparkling Wines

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**Louis Roederer Cristal (France)**

## Appetizer Specialties

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**Homemade Soup Du Jour**

7  
€

## Dinner Appetizers

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**Soup du Jour**

7  
€

## Sides & Snacks

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**Triple Cooked Chips**

9

## Non Alcoholic Cocktails

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**Raspberry Fizz**

## Breads & Olives

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**Crusty Ciabatta Board**

5  
€

## Drinks

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## Drinks

### Gluten Free Roast

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**Gluten Free Roast**

### Wine Highlights

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**Malbec El Ciprés (Argentina) ABV 13**

27  
€



**Montepulciano d'Abruzzo Conviviale (Italy) ABV 13.5**

24  
€



**Marlborough Sauvignon Blanc (New Zealand) ABV 12.5**

32  
€



**Rioja Blanco Adrian Serrano (Spain) ABV 14**

23  
€



**Pinot Grigio Villa Molino, Blush Rose (Italy) ABV 12**

22  
€

### A Bite of the Beast

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**Hake Fillet**

19  
€

## Sliders - Archived

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**Soft Shell Crab Sliders**

11  
€

## Uncategorized

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**Roast Lancashire Pork**

19  
€



**Shepherd Mixed Roast**

25  
€



**28 Day Aged 8oz Sirloin Steak**

27  
€



**Pot of Olives**

2  
€



**Battered Halloumi Cheese**

8  
€



**Portobello Mushroom Bap**

13  
€