THE SHEEP & PENGUIN WELLS

FESTIVE MENU

This festive season, we're putting smoked food at the heart of our menu. All smoking is done in-house using oak, hickory, applewood and cherrywood.

STARTERS

Smoked duck breast, smoked cherry, orange, pear, hazelnut & radicchio salad, cranberry & cherry balsamic glaze - 11.50

Smoked pulled turkey leg, ham hock, celeriac apple & stilton soup, toasted sourdough & smoked butter - 10

Whisky oak smoked Scottish salmon, smoked beetroot, apple & onion relish, smoked horseradish cream, pea shoots, sourdough & smoked butter - 12

Smoked turkey leg, pancetta & smoked cranberry wensleydale croquettas, cranberry & orange compote - 10.50

SHARER FOR TWO - 36
Smoked 'garlic, rosemary & honey' camembert, smoked duck breast, whisky oak smoked salmon, smoked turkey leg, pancetta & smoked cranberry Wensleydale croquettas, smoked chipolata pigs-in-blankets, rosemary & sea salt focaccia, smoked butter, olive oil & balsamic, smoked beetroot, apple & onion relish

MAINS

'Cider brined' smoked turkey breast, smoked chipolata pig-in-blanket, smoked sausage meat, cranberry & chestnut stuffing, dauphinoise potato, smoked roasted carrots & parsnips, pancetta & chestnut smoked sprouts, rich smoked turkey bone gravy, cranberry & orange compote - 34 (gf)

'Juniper, rosemary & thyme brined' smoked venison haunch, smoked whisky marmalade & redcurrant glaze, smoked venison, pheasant & partridge faggot, smoked butter mash, smoked roasted carrots & parsnips, spiced braised red cabbage, green beans, smoked venison bone jus, bread sauce - 36 (gf)

Smoked pork belly, sea salt & fennel crackling, smoked pork rib & apple croquette, leek & fennel puree, smoked butter mash, chargrilled smoked baby leeks & fennel, wilted rainbow chard, baby pears, rich stockpot gravy - 36

Smoked 'rosemary, thyme & garlic' lamb rump, smoked mini lamb shoulder & sweet potato shepherds pie, beetroot puree, smoked lamb shank dauphinoise potato, smoked baby rainbow carrots & beets, red wine, redcurrant & mint jus - 38 (gf)

WINTER WARMERS

Smoked turkey leg, smoked ham hock & leek pie, smoked butter mash, smoked roasted carrots & parsnips, spiced braised red cabbage, smoked turkey bone gravy - 28

Smoked venison, wild mushroom & stilton burger, smoked cheddar, smoked streaky bacon, little gem, red onion, beef tomato, onion marmalade, toasted sesame seed bun, gherkin, onion rings, seasoned straw fries - 26

Smoked wild boar, pork & apple sausage ring, smoked butter mash, spiced braised red cabbage, tenderstem, caramelised onion gravy - 24 (gf)

Smoked muscovado sugar, honey, mustard & ginger beer glazed ham hock, triple cooked chips, free range eggs - 26 (gf)

Hot smoked salmon, smoked haddock & smoked king prawn fish pie, smoked applewood cheese & leek sauce, smoked butter mash, smoked cheddar, topped with a poached egg, pancetta & chestnut sprouts, tenderstem - 28 (gf)

DESSERTS

Rich dark chocolate brownie, smoked salted caramel sauce, hazelnut ice cream, smoked raisin & hazelnut praline - 11.50

Christmas pudding, smoked brandy sauce, cinnamon ice cream - 11 (gfo)

Vanilla pannacotta, smoked spiced plums, burnt orange syrup, ginger tuille - 11 (gfo)

Smoked whisky marmalade & smoked pecan treacle tart (served cold), clementine puree, stem ginger ice cream - 11

Smoked gingerbread sticky toffee pudding, cinder toffee stout, vanilla bean ice cream - 11

Christmas spice ice cream, smoked salted caramel sauce, ginger tuille & amaretti biscuits - 8.50

Festive smoked cheeseboard - 13



If you have any allergies or dietary requirements, please let us know as soon as possible.
An optional 10% service charge will be added to your bill - if the service wasn't what you expected, you don't have to pay it!
v - vegetarian | ve - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option

THE SHEEP & PENGUIN WELLS

FESTIVE MENU

UNSMOKED MENU

Double rib cap burger, bacon, melted cheddar & brie, cranberry sauce, beef tomato, red onion, gem lettuce, toasted sesame bun, seasoned straw fries - 22

River Teign mussels, cider, chorizo, leek & tarragon cream sauce, seasoned straw fries, crusty bread, butter - 24

Bristol Lager battered Catch of the Day, triple cooked chips, 'chip shop' curry sauce, tartare sauce, crushed minted peas - 28

VEGETARIAN/VEGAN

STARTERS

Roast parsnip, butternut squash & sweet chilli soup, toasted sourdough, smoked butter - 9 (v/vg/gfo)

Grilled goats cheese, walnut, beetroot, apple & radicchio salad, honey & thyme dressing, balsamic - 10 (v/gf)

Butternut squash & sage tortellini, butternut squash purée, wilted red chard, oyster mushrooms, smoked almond, walnut, rocket & basil pesto, parmesan - 9.50 (v) (vgo)

MAINS

Roast butternut squash, wild mushrooms, wilted spinach, cranberry, stilton & chestnut tart tatin, rocket & parmesan, straw fries - 27 (v)

Wild mushroom, celeriac & baby onion pie, buttery mash, spiced braised red cabbage, green beans, wild mushroom gravy - 28 (vg/gf)

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THE SHEEP & PENGUIN WELLS

LUNCH SET MENU

This festive season, we're putting smoked food at the heart of our menu. All smoking is done in-house using oak, hickory, applewood and cherrywood.

2 COURSES - 32
3 COURSES - 40

STARTERS

Smoked pulled turkey leg, ham hock, celeriac apple & stilton soup, toasted sourdough & smoked butter

Whisky oak smoked Scottish salmon, smoked beetroot, apple & onion relish, smoked horseradish cream, pea shoots, sourdough & smoked butter

WINTER WARMERS

Smoked turkey leg, smoked ham hock & leek pie, smoked butter mash, smoked roasted carrots & parsnips, spiced braised red cabbage, smoked turkey bone gravy

Smoked wild boar, pork & apple sausage ring, smoked butter mash, spiced braised red cabbage, tenderstem, caramelised onion gravy (gf)

Hot smoked salmon, smoked haddock & smoked king prawn fish pie, smoked applewood cheese & leek sauce, smoked butter mash, smoked cheddar, topped with a poached egg, pancetta & chestnut sprouts, tenderstem (gf)

DESSERTS

Christmas pudding, smoked brandy sauce, cinnamon ice cream (gfo)

Vanilla pannacotta, smoked spiced plums, burnt orange syrup, ginger tuille (gfo)

Christmas spice ice cream, smoked salted caramel sauce, ginger tuille & amaretti biscuits



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