

MENU

THE SHEEP & PENGUIN WELLS

JANUARY 2026 SAMPLE MENU

STARTERS

Rosemary & sea salt focaccia & marinated olives, balsamic & olive oil - **11**
(Add rosemary & garlic baked camembert for **15**)

Jumbo crispy Asian wings, sticky sauce, toasted sesame seeds - **9**

Chinese five spiced confit duck leg bonbons, plum & hoisin sauce, cucumber & spring onion salad, toasted sesame & poppy seeds - **10**

River Teign mussels, cider, leek & chorizo cream, crusty bread - **11**

Roasted butternut squash & sage ravioli, sauteed oyster mushrooms, pesto, parmesan, garlic & herb butter - **9** (v) (vgo)

Pan-seared scallops, butternut squash purée, crispy pork belly & black pudding - **14**

Grilled goat's cheese salad, toasted walnuts, beetroot, pear & raddicio, honey & thyme dressing, balsamic - **10** (v)

Homemade soup of the day, crusty bread & butter - **8.50**

PUB CLASSICS

Honey & mustard glazed ham, fried hens eggs, triple cooked chips, spicy tomato & onion chutney - **19** (gf)

Bristol Lager battered 'Brixham' Whiting, homemade chips, minted crushed peas & homemade tartare sauce - **27**

Slow braised shoulder of lamb pie, buttery mash, braised red cabbage, honey roasted carrots & parsnips, tenderstem, redcurrant, port & mint gravy - **26**

Beef bourguignon, creamy mash, roasted shallots, kale, crispy onion rings - **24**

Butchers venison & red wine sausages, sweet potato mash, braised red cabbage, caramelised onion gravy, crispy onion ring - **24**

Chicken & nduja burger, camembert, chargrilled chorizo, hot honey, toasted seeded bun, little gem, beef tomato, onion marmalade, seasoned skin-on fries - **22** (upgrade to garlic butter & parmesan fries - **2.50**)

River Teign mussels, cider, leek & chorizo cream, crusty bread & seasoned skin-on fries - **24**

MAINS

Trio of pork, slow roasted pork belly, crackling, crispy panko pigs cheek, pork & apple chipolata, parsnip, apple & pear purée, buttery black pudding mash, kale, rich stock pot gravy - **36**

Pan roasted pheasant breast, braised mini 'game faggot', dauphinoise potato, carrot & swede purée, chargrilled leek, spiced red cabbage, rich game jus - **34**

Wild garlic, fennel & herb stuffed roasted saddle of lamb, beetroot purée, dauphinoise potato, mini 'shoulder of lamb' shepherd's pie, braised red cabbage, tenderstem, port, redcurrant & mint lamb sauce - **42**

Pan-seared 35 day matured 10oz rib eye steak, triple cooked chips, roasted cherry vine tomatoes, roasted garlic butter & Stilton field mushroom, tenderstem - **38** (Add bordelaise sauce - **4**)

Pan roasted fillet of Cornish hake, chorizo mash, chargrilled pak choi, tenderstem, Teign mussels, saffron beurre blanc - **36**

Wild mushroom, butternut squash, spinach, Stilton, walnut & cranberry tart tatin, tenderstem & seasoned skin-on fries - **26** (v) (vgo)

Roasted butternut squash & sage ravioli, sauteed oyster mushrooms, pesto, parmesan, garlic & herb butter - **26** (v) (vgo)

SIDES

Truffle & parmesan fries - **6**

Garlic butter & parmesan fries - **6**

Thick cut chips - **5.5**

Buttered Cornish new potatoes - **5.5**

Buttered greens - **5.5**

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 ve* - alternative to ice cream can be provided



FOLLOW US ON INSTAGRAM