

# MENU

THE SHEEP & PENGUIN WELLS

## STARTERS

Rosemary & sea salt focaccia & marinated olives - **9** (Add rosemary & garlic baked camembert for **13**)

Roast butternut squash & sage ravioli, sauteed oyster mushrooms, wild garlic, pesto, parmesan, garlic & herb butter - **8.5** (v) (vgo)

Pork belly bites, apple sauce - **7.5**

River Teign mussels, cider, leek, chorizo & tarragon beurre blanc sauce, crusty bread - **9.5** (gfo)

Lamb & haggis scotch egg, balti curry sauce - **9**

Crispy 'panko' lemon, dill & parsley tiger prawns, tartare sauce - **9**

Panfried shell on black tiger prawns, garlic, sweet chilli & coriander butter, crusty bread - **12**

## PUB CLASSICS

Honey & mustard glazed ham, fried free range eggs, triple cooked chips, spicy tomato & onion chutney - **18** (gf)

Pork & nduja burger, caramelised onions & red peppers, chorizo, mexicana cheese, tomato, red onion, lettuce, roasted garlic mayo, seasoned fries - **20** (Upgrade to parmesan & garlic butter fries - **2.5**)

River Fowey mussels, cider, leek, chorizo & tarragon beurre blanc sauce, crusty bread, seasoned skin-on fries - **23** (gfo)

Individual beef shin, wild mushroom & stout pie, buttery mash, braised red cabbage, honey roasted carrots & parsnips, red wine, stock pot gravy - **25**

Chefs lamb shoulder pie, buttery mash, braised red cabbage, red wine, mint & redcurrant gravy - **25**

## MAINS

Slow-roasted pork belly, crackling, buttery mash, roasted apples, braised red cabbage, cider, pork & grain mustard sauce - **28** (gf)

Garlic & rosemary marinaded 10oz lamb rump, dauphinoise, rainbow chard, beetroot puree, tenderstem, port, mint and redcurrant lamb jus - **32** (gf)

10oz local ribeye steak, triple cooked chips, roasted cherry vine tomatoes, tenderstem, wild mushroom sauce - **34** (gf)

Whole roasted Cornish 'day boat' plaice, caper beurre noisette, tenderstem, seasoned skin-on fries - **30** (gf)

Roast butternut squash & sage ravioli, sautéed oyster mushrooms, tenderstem, wild garlic, pesto, parmesan, garlic & herb butter - **24** (v) (vgo)

Roasted butternut squash, wild mushroom, spinach, stilton & walnut tart tartin, new potatoes, tenderstem - **23** (v) (vgo)

## SIDES

(£5 EACH)

Garlic & herb new potatoes

Parmesan & truffle fries

Parmesan & garlic butter fries

Thick cut chips

Buttered greens

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