

MENU

THE SHEEP & PENGUIN WELLS

STARTERS

Rosemary & sea salt focaccia, marinated olives - **7.5** (Add a rosemary & garlic baked camembert - **12 supplement**)

Pan-fried black bream, roasted cherry tomatoes, pineapple & mango salsa, toasted sesame seeds, lemon balm, soy & sesame dressing - **8** (gfo)

Wild mushroom, driftwood goat-cheese and tarragon arancini, Swiss chard, roasted tomato & garlic sauce, rocket - **8** (v)

Wild mushroom & truffle ravioli, sauteed oyster mushrooms, pesto, parmesan, garlic & herb butter - **8.5** (v) (vgo)

Chef's pulled chicken, pancetta & parmesan soup, mozzarella garlic bread - **8.50** (gfo)

Haggis & pork scotch egg, chip shop style curry sauce, crackling - **9**

PUB CLASSICS & WINTER WARMERS

Honey & mustard glazed ham, fried free range eggs, triple cooked chips, spicy tomato & onion chutney - **17.50**

Pork, leek & honey Cumberland style sausage, grain mustard mash, buttered winter greens, caramelised onion gravy - **18**

Haggis & pork burger, caramelised onions & red peppers, chorizo, mexicana cheese, tomato, red onion, lettuce, roasted garlic mayo, parmesan & garlic butter fries - **20**

Ox cheek, pancetta & wild mushroom pie, buttery mash, braised red cabbage, tenderstem, rich beef gravy - **24**

MAINS

Confit duck leg, pheasant, wild mushroom, pancetta & truffle risotto, tenderstem, rich game jus - **26** (gf)

Slow roasted Somerset pork belly, crackling, buttery mash, winter greens, tenderstem, roasted apples, rich stock pot gravy - **27** (gf)

Duo of Mendip lamb - herb custard rack & braised shoulder shepherd's pie, fondant potato, minted pea puree, roast beetroot, charred leeks, port and redcurrant lamb jus - **32**

Whole roasted Cornish plaice, caper beurre noisette, tenderstem, seasoned skin-on fries - **28** (gf)

Wild mushroom & truffle ravioli, sautéed oyster mushrooms, pesto, parmesan, tenderstem, garlic & herb butter - **23** (v) (vgo)

Wild mushroom, Driftwood goats cheese and tarragon arancini, wilted Swiss chard, roasted tomato and garlic sauce, rocket - **24** (v)

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

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