

SHEPHERD'S

OF WESTMINSTER

APERITIF

GLASS OF
Veuve Fourny, Premier Cru Blanc de Blancs,
Charles and Emmanuel Fourny FRANCE NV
9.75

CHAMPAGNE COCKTAIL
Champagne, Cognac,
Angostura bitters, Sugar
12.00

STARTERS

CHOPPED DUCK LIVERS ON TOAST
Dill pickle
7.00

HALF DOZEN SCOTTISH LANGOUSTINES
Mayonnaise
15.00

BATH CHAP
Dandelion, radish, mustard
7.00

BEETROOT, PICKLED SAMPHIRE,
SOFT BOILED EGG & CAPERS (V)
6.50

NORFOLK ASPARAGUS (V)
Buttermilk, tarragon, almonds
7.00

HOT SMOKED GREY MULLET
Tomatoes, warm butter & chives
7.50

MAINS

ROAST BRILL
Smoked turbot roe butter, samphire, cucumber
21.00

GRILLED LAMB LEG
Baby gem, broad beans, mint & preserved lemon
19.00

COFIT DUCK LEG
Baby gem, peas, green onions
17.50

VIOLET ARTICHOKE (V)
Smoked tomatoes, cornmeal & Berkswell
13.00

BRAISED CORNISH CUTTLEFISH
Fennel, saffron aioli
16.50

GRILLED QUAIL
Oglesfield potato gratin, mustard cress & pickled walnut
16.00

THE SHEPHERD'S PIE
19.50

SIDES

GREEN SALAD 4.00 | SPRING GREENS 4.00 | CHIPS 4.00
JERSEY ROYALS 4.00 | CARROTS, WATERCRESS & CARAWAY 4.00

DESSERTS

CHOCOLATE TORTE
Hazelnut crumble
7.00

CRÈME CARAMEL
Earl Grey prunes, arrowroot biscuit
6.00

RHUBARB TRIFLE
6.00

LEMON MERINGUE PIE
6.50

ICE CREAM & SORBET
3.50 PER SCOOP

SWEETMEATS
4.00

ISLE OF MULL CHEDDAR
Grapes & crackers
8.00