

SHEPHERD'S

OF WESTMINSTER

STARTERS

POTTED CROMER CRAB
Spiced saffron butter
9.50

SMITH'S LINCOLNSHIRE SMOKED SALMON
Rye bread & butter
9.00 / 18.00

PUNTARELLE, POMEGRANATE,
GRACEBURN CHEESE (V)
7.50

RAZOR CLAMS
Laver bread, cheddar & bread crumbs
8.50

BEETROOT SLAW (V)
Soft boiled egg, herring roe & mustard cress
7.50

VENISON, PORK & PRUNE TERRINE
Cranberry chutney
8.50

HOME SMOKED CHICKEN
Spiced quince, baby gem & almonds
8.50

CREAM OF CELERIAC SOUP (V)
6.50

MAINS

WHOLE GRILLED DOVER SOLE
Smoked roe butter, capers & parsley
33.00

GRILLED FALLOW VENISON HAUNCH
Braised red cabbage & prunes
20.00

40 DAY AGED SIRLOIN STEAK
Green peppercorn & tarragon butter
36.00

STUFFED SAVOY CABBAGE, PEARL BARLEY,
CHESTNUTS & WILD MUSHROOM (V)
16.00

POT ROAST PHEASANT
Bacon, mushrooms, onions & white wine
19.00

BAKED LOWESTOFT SMOKED HADDOCK
Leeks, crème fraîche & mustard sauce
20.00

SWALEDALE MINCE & ONIONS
Dripping toast
17.00

THE SHEPHERD'S PIE
19.50

SIDES

GREEN SALAD 4.00 | ROAST PUMPKIN, HAZELNUT & SHEEP'S YOGHURT 5.00
PINK FIR POTATOES 4.00 | BRUSSELS TOPS 4.00 | CHIPS 4.00

DESSERTS

CHERRY & CHOCOLATE TRIFLE
7.00

BLOOD ORANGE JELLY
Crème fraîche & almond biscuit
7.00

WINTER FRUIT CRUMBLE (15MIN)
(Pear, apple, quince)
Clotted cream
7.50

APPLE & PRUNE STREUSEL TART
Pouring cream
7.00

ICE CREAM & SORBET
4.00 PER SCOOP

PETITS FOURS
(Blackcurrant & Juniper Jelly, Fudge, Amaretti)
4.00

WELSH RAREBIT
7.00

NEAL'S YARD CHEESE SELECTION
Fruit loaf & oatcakes
TUNWORTH - Pasteurised cow's milk (Hampshire)
STICHELTON - Raw cow's milk (Nottinghamshire)
LINCOLNSHIRE POACHER - Raw cow's milk (Lincolnshire)
8.00 EACH / 15.00 ALL THREE