

Sunday Lunch @ The Horse Shepshed

2 Courses for **£27.95**/ 3 Courses **£34.95**

Sample Menu

Starters

Creamy garlic mushrooms, parmesan, truffle oil, toasted sourdough

Tempura king prawns, Asian slaw, sriracha mayo, sesame

Caramelised apple & herb sausage roll, honey & mustard mayo, dressed rocket

Smoked salmon & prawn cocktail, baby gem lettuce, Marie Rose sauce, cucumber, cherry tomato

Crispy chilli beef, egg fried rice, sweet chilli sauce

Mains

Duo of beef, roast sirloin (served pink), braised blade, roast potatoes, mini toad in the hole, roasted carrot, red wine gravy

Pan roast chicken breast, creamed potatoes, chorizo & herb sausage meat stuffing, roasted carrot, red wine gravy

Roast pork loin, cabbage & bacon, creamed potatoes, roasted carrot, crackling, red wine gravy

Trio of roast meats, sirloin of beef, pork loin & chicken breast, roast & mash potatoes, mini toad in the hole & all the trimmings (£5.00 supplement)

Pan seared seabass, pomme Anna potatoes, king scallops, samphire, garlic green beans, lemon butter sauce

Mushroom & stilton wellington, creamed potatoes, roasted carrot, vegetarian gravy

All main courses come with seasonal veg & cauliflower cheese

Pub Classics

Scampi & Fries, breaded scampi, skin on fries, crushed peas, roasted lemon, tartar sauce

Halloumi & mushroom burger, pan seared halloumi, panko breaded filed mushroom, tomato red onion & coriander salsa, sour cream & chive sauce, skin on fries, homemade slaw, brioche bun

Double bacon burger, two homemade patties, cheddar cheese, smoked bacon, gherkin, tomato, lettuce, ketchup, French's mustard brioche bun, skin on fries & slaw

Fish & Chips, beer battered haddock, triple cooked chips, crushed peas, tartar sauce, roasted lemon

Desserts

Cherry Bakewell cheesecake, almond infused cream cheese, sour cherry gel, cherry swirl ice cream

Sticky toffee pudding, toffee sauce, honeycomb ice cream

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

Apple & blackberry crumble, vanilla custard

Lemon curd Eton mess, Chantilly cream, lemon curd, meringue pieces, lemon sorbet, fresh berries

Chocolate fondant, salted caramel, vanilla ice cream