

The Sheep Heid Sample Menu

To nibble and share

*Garlic pizzette £4.50
With rocket and parmesan*

Nocellara olives £2.95

*Hand-made garlic dough balls £2.95
With parmesan and pea & mint pesto*

*Artisan rustic breads £4.50
With olive oil & balsamic vinegar, nocellara olives and
flavoured butter (v)*

*Sticky platter £16.95
Spiced lamb koftas with chilli jam, pistou chicken
skewers, BBQ ribs, tzatziki and seasoned flatbread*

*Box-baked camembert £10.50
Topped with mixed seeds, with acerola cherry & thyme
flavour dip and suprema bocata bread (v)*

*Fisherman's platter £12.50
Sloe gin smoked salmon, salmon caviar, crayfish
cocktail in Bloody Mary ketchup, salt & pepper squid,
smoked mackerel, aioli, Devon crab mayonnaise and
toasted rustic bread*

*Mediterranean mezze £11.95
Sweet potato falafal, harissa hummus topped with
pomegranate seeds, tzatziki, roasted sweet peppers,
pea & mint pesto and seasoned flatbread (v)*

To start

Scallops of the day £8.95

Crayfish & crab pot £7.50
In Devon crab mayonnaise with suprema bocata bread

Soup of the day £3.95
With artisan rustic bread & butter

Portobello mushrooms on rustic toast £4.50
With stilton (v)

Bury black pudding potato cake £5.50
With poached egg, spinach and whisky hollandaise

Breaded brie £4.95
With smoky tomato relish (v)

Chicken liver, sherry & balsamic parfait £6.95
With crostini

Home-made spiced lamb koftas £6.50
With tzatziki coleslaw and chilli jam

Salt & pepper squid £4.95
With aioli

Pizza & pasta

Margherita pizza £9.95
Mozzarella, cherry tomatoes and basil (v)

Carne pizza £10.95
*Chorizo, pepperoni, hand-pulled chicken, Luganega
sausage, mozzarella and chilli*

Piccante pizza £10.50
Chorizo, pepperoni, jalapenos and mozzarella

Ham and pineapple pizza £10.50
Yorkshire ham, pineapple, mushrooms and mozzarella

*Hand-made beetroot and truffle ravioli £10.25
With julienne beetroot tossed in a white wine sauce (v)*

*King prawn, crab and chorizo linguine £12.95
With white wine, tomatoes, garlic & chilli*

*Luganega sausage rigatoni £9.95
With tomatoes, baby spinach, nocellara olives and
chilli*

Add: hand-made garlic dough balls for £1.95

Main courses

*Home-made British beef burger £10.50
With smoked Irish cheddar, gherkin, mustard
mayonnaise, relish and fries*

*Wagyu burger £14.50
With smoked Irish cheddar, crispy onions, tomato
relish and sweet potato fries*

*Battered halloumi £10.50
In garlic & buttermilk with twice-cooked chunky chips,
minted pea purée and tartare sauce (v)*

*Slow-cooked pork belly & seared scallops £17.95
With pancetta & thyme mashed potato, beans tossed in
apple butter and an English cider & mustard sauce*

*Roasted chicken £10.50
With fries, jus and aioli*

*Add: piri piri sauce, BBQ sauce, lemon & garlic confit
£1.50*

*Chicken, ham hock & crème fraîche pie £12.50
With mashed potato, seasonal greens, thyme glazed
carrots and jus*

*Croxton Manor cheddar soufflè £9.95
With celeriac remoulade and a spiced pear & hazelnut
salad (v)*

*8oz 28 day aged rump steak £13.50
With twice-cooked chunky chips, crispy onions and
baby kale*

*9oz 28 day aged rib-eye steak £18.95
With twice-cooked chunky chips, crispy onions and
baby kale*

*7oz fillet steak £22.50
With dauphinoise potatoes, roasted mushroom &
caramelised shallot, béarnaise sauce and rosemary,
tomato & garlic jelly*

*Beer-battered line-caught cod £10.95
With twice-cooked chunky chips, minted pea purée and
tartare sauce*

*Roasted salmon fillet £11.95
With buttered mashed potato, chorizo and peas*

*Pan-fried seabass fillets £16.50
With mashed potato, green vegetables and a brown
shrimp & Devon crab sauce lamb rump with
asparagus, chorizo, peas, baby onions, dauphinoise
potatoes and jus*

*Duck leg confit and waffle £14.50
With sweet potato fries, seasonal greens, borage honey
roasted pineapple and jus*

*Sticky crispy duck salad £11.95
Mooli, cucumber and carrot ribbons, toasted sesame
seeds with plum, hoisin & sweet chilli sauce*

*Wholefood salad £8.95
Rice, quinoa, edamame beans, pumpkin seeds, baby
kale and grapes with a pineapple & ginger dressing
add chicken £3, salmon £4, goat's curd £2 or halloumi
£2.25*

On the side

Sweet potato fries with parmesan & rosemary £3.75

Seasonal greens £3

Asparagus tips with parmesan £4

Fries & aioli £3

Twice-cooked chunky chips £3.50

Dressed house salad £3

Mashed potato £3.

Dauphinoise potato £4

Basil & mint baby potatoes £3

Desserts

*The house sharer £10.50
Raspberry crème brûlée, chocolate brownie, lemon
tart, strawberries and bourbon vanilla ice cream
cookie sandwich (v)*

*Baked New York cheesecake £4.95
With strawberry coulis*

*Glazed lemon tart £4.95
With whipped cream (v)*

*Strawberries and frozen natural yoghurt with honey
ripple - under 200 calories £3.95
And rhubarb & rose flavour curd (v)*

*Raspberry crème brûlée £5.95
With sultana and oat cookies*

*Bramley apple & blackcurrant crumble £5.50
With custard (v)*

*Ice cream and home-baked triple chocolate cookies (v)
£3.95*

Choose 3 scoops from:

Bourbon vanilla

Caramel

Double Chocolate

Strawberry

*Warm Belgian chocolate brownie £5.50
With bourbon vanilla ice cream (v)*

*Strawberry & mango eton mess £5.95
With strawberry coulis (v)*

*Sticky toffee pudding £4.95
With bourbon vanilla ice cream (v)*

*A selection of hand-picked British cheeses £7.50
With fudge's nut & mixed seed biscuits, celery and baby
figs in a spiced rum syrup.*