POSH NOSH

Enjoy with your Aperitif

Sunshine Mix of Marinated Olives 3.50

Mixed Nuts and Seeds with Chilli and Rosemary 3.50

Dukkha - Ground Nuts and Spices with Thinly Sliced Bread and Olive Oil 3.50

Bread with Balsamic Vinegar and Olive Oil 3.50

Duo of Breads and Unsalted Butter 3.50

Appetiser

A Little Cup of Fresh Onion & Cider Cream Soup 3.00

One Fresh Crab & Salmon Spring Roll, Crispy Seaweed, Chilli Creme Fraiche 4.00

To Commence

Chicken Liver Red Wine Pate, Red Onion Chutney, Toast 6.50

Fresh Crab & Salmon Spring Rolls, Chilli Crème Fraiche, Crispy Seaweed 8.00

Tempura of Sesame Prawns, Ginger & Lime Mayonnaise 8.00

H Forman & Sons London Cured Smoked Scottish Salmon, Cucumber, Gravadlax Sauce 8.50

Nife is Life 18 month aged Parma Ham, Russian Salad, Rosemary 8.50

Grilled Goats Cheese,Orange Marmalade & Honey, Pumpkin Crispbread 7.00

To Continue

Grilled Fillets of Sea Bass, Butternut Squash Puree ,Shallot Chutney, Apple Dressing 17.50

Rump of English Lamb, Mint & Feta Cheese Cous Cous, Mint Jus 18.75

Breast of Telmara Farm Duck, Shredded Duck & Parmesan Risotto, Red Onion Dressing 17.50

Mignons of Fillet Steak, Baked Tomatoes, Parmesan, Cream 27.00

Escalope of Bocaddon Farm's Rose Veal, Ham & Gruyere Cheese 18.75

Breast of Guinea Fowl, Potato Rosti, Mushroom & Tarragon Sauce 17.50

Escalopes of Pork Tenderloin, Bacon Mash, Three Mustard Cream Sauce 16.50

To Conclude

Creme Brulee, Mini Espresso Coffee Cream 6.00

Iced Popcorn & Caramel Parfait, Toffee Popcorn 6.00

Lemon Curd Sponge, Hot Butterscotch Sauce, Vanilla Ice Cream, Cream 6.00

Chocolate Almond Cake, Cherry Compote 6.00

Trio of Alder Tree Ice Creams, Waffle Cone 6.00

Duo of Selected Cheeses, Grapes, Plum Bread & Biscuits £7.00

Colombian Coffee, Decaffeinated Coffee, Tea or Herbal Tea with Home Made Fudge, Chocolate Mints and Vanilla & Cinnamon Flavoured Nuts £3.25

SET MENU

To Commence

Fresh Cream of Onion & Cider Soup

Fresh Crayfish & Grapefruit Salad, Citrus Mayonnaise

Tian of Ham Hock & Apple, Mustard Mayonnaise, Wholemeal Toast

To Continue

Grilled Fillet of Salmon, Cauliflower Puree, Cauliflower Bhaji, Curry Oil

Breast of Corn Fed Chicken, Leeks, Mushrooms, Sherry Cream Sauce

"Baarney's" Vegetarian Trio
See Blackboard

To Conclude

Bavarian Bread Pudding with Rum, Grated Apple, Sultanas, Ice Cream & Cream

Chilled Banana Toffee Crumble Sundae

Dark Chocolate Mint Marquise,

Duo of Cheeses, Plum Bread, Biscuits, Grapes £1 Supplement

£20.00 for two courses
£24.00 for three courses

If you choose to eat from the Posh Nosh menu you may mix and match from the set menu whereupon you will be charged accordingly.

The Shepherd and Dog

PUB & RESTAURANT

FORWARD GREEN • SUFFOLK

To the best of our knowledge no GM products are in our foods. Our kitchen is not nut free so please be aware if you have a nut allergy and ensure what you choose is nut free. Whilst we do all we can to accommodate guests with food allergies and intolerances we are unable to guarantee that dishes will be completely allergen free

Please note that all prices include VAT at 20%.

AA ROSETTE AWARD