

POSH NOSH

Enjoy with your Aperitif

Sunshine Mix of Marinated Olives 3.25

Mixed Nuts and Seeds with Chilli and Rosemary 3.25

Dukkha - Ground Nuts and Spices with Thinly Sliced Bread and Olive Oil 3.25

Bread with Balsamic Vinegar and Olive Oil £3.25

Duo of Breads and Unsalted Butter 3.25

Appetiser

Fresh Cream Potato & Chive Soup 2.75

One Fresh Crab & Salmon Spring Roll, Crispy Seaweed, Chilli Creme Fraiche 3.75

To Commence

Pulled Ham Hock, Sweetcorn & Dijon Mustard Mayonnaise, Pineapple Chutney 7.50

Fresh Crab & Salmon Spring Rolls, Chilli Crème Fraiche, Crispy Seaweed 7.50

"Bang Bang Chicken", Shredded Chicken, Carrot, Cucumber, Red Onion, Spicy Peanut Butter Sauce 7.00

H Forman & Sons London Cured Smoked Scottish Salmon, Potato, Baby Caper Creme Fraiche Salad 8.50

Nife is Life 18 month aged Parma Ham, Fresh Medjool Dates, Italian Cheese 8.50

Grilled Goats Cheese, Shallot Tart, Balsamic Syrup 7.00

To Continue

Grilled Fillets of Sea Bass, Courgette & Tomato Fritter, Parmesan, Chive Cream Sauce 17.50

Rump of English Lamb, Lyonnaise Potatoes, Mint & Redcurrant Jus 18.75

Breast of Telmara Farm Duck, Celeriac Puree, Blackberry Sauce 17.50

Mignons of Fillet Steak, Stilton Potato Cake, Red Wine Shallot Sauce 25.00

Escalope of Bocaddon Farm's Rose Veal in Breadcrumbs, Crispy Parma Ham, Rocket & Parmesan 18.75

Breast of Pheasant, Creamed Cabbage & Bacon, Mash Potato Sauce, Port Wine Reduction 17.50

To Conclude

Creme Brulee, Mini Pistachio Ice Cream Cone 6.00

Brown Sugar Parfait, Port Syrup, Plums 6.00

Warm Chocolate Brownie, Hot Chocolate Sauce, Vanilla Ice Cream, Cream 6.00

White Chocolate & Hazelnut Cheesecake, Apple Compote, Hazelnut Praline 6.00

Alder Tree Farm Christmas Ice Cream, 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 Potato & Chive Soup, Onion Bhaji

Chicken Liver & Red Wine Pate, Pear Chutney, Toast

Tian of Crayfish & Avocado, Marie Rose Sauce

Toasted Muffin topped with Mushrooms, Welsh Rarebit

To Continue

Grilled Fillet of Salmon, Creamed Leeks & Hazelnuts

Breast of Corn Fed Chicken, Mushroom Broth, Chicken Liver Pate Crouton

Escalopes of Pork Tenderloin, Apple Sage Mash, Aspalls Cider Cream Sauce

"Baarney's" Vegetarian Trio
Shallot & Brie Tart,
Leek & Hazelnut "Shepherd's Pie",
Courgette & Tomato Fritter, Parmesan Chive Sauce

To Conclude

Plum Pudding, Brandy Cream

Chilled Apple Crumble & Custard Sundae

Dark Chocolate & Amaretto Marquise,
Amaretto Cream

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

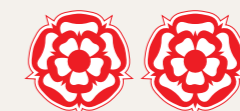
PUB & RESTAURANT

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