

## 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

### Appetiser

A Little Cup of Spring Pea Soup 3.00

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

Bread & Unsalted Butter 1.00

### To Commence

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

Tempura of Sesame Prawns, Spiced Pineapple, Thai Flavoured Dressing 7.50

H Forman & Sons London Cured Smoked Scottish Salmon, Broad Bean, Asparagus & Pea Salsa 8.00

Nife is Life 18 month aged Parma Ham, Buffalo Mozzarella, Tomato & Basil 8.00

Grilled Goats Cheese, Tomato & Shallot Tart, Sweet Balsamic Dressing 7.00

Chilled Fresh English Asparagus, Rocket, Parmesan, "Harry's Bar Dressing" 7.50

Tian of Lightly Curried Chicken, Mango Mayonnaise, Toasted Almonds 6.50

Bread & Butter included with starters

### To Continue

Grilled Fillets of Sea Bass, Apple & Lime Puree, Lemon Grass, Coconut, Chilli Sauce 17.00

Rump of English Lamb, Courgette & Basil Puree, Tomato Confit 18.00

Breast of Telmara Farm Duck, Potato & Apple Rosti, Apple Sauce, Sage Vinaigrette 17.00

Minute 7oz Sirloin Steak, Garlic Butter, Red Onion Relish 19.00

Breadcrumbs Escalope of Bocaddon Farm's Rose Veal, Asparagus wrapped in Parma Ham, Fried Free Range Egg 17.50

Breast of Guinea Fowl, Spring Cabbage, Bacon, Shallots, Dijon Mustard Cream 16.50

Escalopes of Pork Tenderloin, Chorizo, Butter Beans & Red Pepper, Aioli 16.00

### To Conclude

Creme Brulee, Mini Chocolate Ice Cream Waffle Cone 6.00

Iced Cherry Parfait, Almond Praline 6.00

Chocolate Pear Sponge, Hot Chocolate Sauce, Vanilla Ice Cream, Cream 6.00

Chilled Coffee & Almond Cake, Tia Maria Mascarpone Cream, Fresh Strawberries 6.00

Trio of Alder Tree Ice Creams, Waffle Cone 6.00

Brandy Snap Basket, Rhubarb & Ginger Ice Cream, Poached Rhubarb 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 Spring Pea Soup, Goats Cheese Toastie

Chicken Liver & Red Wine Pate, Chutney, Toast

Tian of Crayfish, Tomato & Mozzarella, Pesto Mayonnaise

### To Continue

Grilled Fillet of Salmon, Ragout of Peas & Fresh Asparagus

Breast of Corn Fed Chicken, Ham Hock & Potato Puree, Apple, Sage & Mustard Cream

"Baarney's" Vegetarian Trio  
See Blackboard

### To Conclude

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

Chilled Rhubarb & Ginger Parkin Sundae

Chocolate "Malteser" Marquise,  
Chocolate Drizzle

Duo of Cheeses, Plum Bread, Biscuits,  
Grapes £1.50 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