

Sunday

Apéritifs and Nibbles

Whole Giarraffa
green olives (V, VE, GF) | 3.5

Freshly baked cheddar & red Leicester cheese
loaf, salted butter - perfect to share (V) | 10

Bee's Knees cocktail - Gin, citrus,
ginger, honey, soda | 9.5

Laurent-Perrier La Cuvée NV champagne,
from one of the top Grande Marque houses,
well defined, subtly rounded with expressive
flavours 125ml | 13

Starters

Homemade soup of the day, warm brioche roll,
salted butter - please ask for today's special (V, GF,
VO - with sourdough toast, vegan spread) | 7

Chargrilled British asparagus, poached egg,
homemade tomato, pepper, garlic & nut
Romesco sauce (V, GF, VO - with no egg) | 7.5

Rosemary & garlic studded signature baked
Camembert to share, red onion marmalade,
warm tearing brioche | 17

Hand cut halloumi chips, jalapeño ketchup (V) | 8

Signature sharing board, red pepper
& tomato houmous, grilled peppers, olives,
Parma ham, chorizo, buffalo mozzarella,
grilled sourdough | 20

Crispy salt & pepper fried squid,
garlic aioli, grilled lemon | 9.5

Braised ham hock, honey & leek terrine,
mixed pickled vegetables, mustard mayonnaise,
sourdough toast | 7.5

Roasts

All our roasts are served family-style with roasted
potatoes, maple glazed rainbow root vegetables,
cabbage, leeks & peas

Dry aged native breed roasted sirloin of beef,
Yorkshire pudding, traditional gravy | 19

Roasted Frenched chicken supreme, thyme bread
sauce, sage & shallot stuffing, traditional gravy,
Yorkshire pudding | 17

Butternut squash, lentil & almond wellington,
roasted new potatoes, vegan gravy (V, VG) | 16

British roast lamb, mint sauce,
Yorkshire pudding, traditional gravy | 18

Roast of the day - please ask us for today's special

Mains

Great British 100% Wagyu burger, gem lettuce,
beef tomato, Brakspear beer onions, farmhouse
bun, skin-on seasoned fries, baconnaise
(GO - with gluten free bun) | 18

Add bacon 1, cheese 1, truffled mushroom 1.5

Vegan burger lightly spiced, mix broad beans, peas
& spinach, breadcrumb, gem lettuce, beef tomato,
red onions, chimichurri, farmhouse bun, skin-on
seasoned fries (V, VE) | 15

King prawn & crab linguine, tomatoes, pesto,
shallots, garlic, white wine | 17

Filletted Cornish plaice, pea velouté, sugar snap
peas, semi dried cherry tomatoes, tarragon
sauteed gnocchi | 20

Waldorf salad, fresh apple, celery, grapes, Oxford
blue cheese, chicory, cucumber pearls, candied
walnut, maple & balsamic dressing | 11

Add chicken for 2.5

Quinoa grain bowl, aubergine, cucumber,
cherry tomato, almonds (V, VE, GF) | 10

Add chicken for 2.5, halloumi 2.5, vegan feta 2.5

Sides

Traditional cut chips (V, GF) | 4

Add truffle & parmesan 1.75

Skin-on seasoned fries (V, GF) | 4

Add truffle & parmesan 1.75

Cauliflower cheese (V) | 5

Honey & mustard pigs in blankets | 6

Brakspear beer-battered homestyle
onion rings | 4

Tenderstem chilli broccoli | 5

Rocket & parmesan salad | 4

Halloumi chips, jalapeño ketchup | 8

Lobster bisque macaroni cheese | 6

Heritage tomatoes, buffalo mozzarella,
balsamic pearl, basil oil | 7

Sourdough Pizza

Ortalano, roasted aubergine, courgette, sun-dried
tomato, goat's cheese (V, VO, GO) | 14

Diavolo, pepperoni, nduja sausage,
crushed chilli flakes, jalapeños | 16

Margherita, Italian tomato sauce,
buffalo mozzarella, fresh basil (V, VO) | 12

Parma, prosciutto, rocket,
shaved parmesan, balsamic | 15

Fungi, garlic & truffle butter base,
Portobello mushrooms, spinach,
parsley, olive oil (V) | 14.5

Also available vegan mozzarella & gluten-free pizza bases

Add to your pizza:

· Olives, red onions, semi-dried tomato, Portobello
mushrooms, spinach, red pepper, extra mozzarella 1.5 each

· Salami, pepperoni, prosciutto, chorizo 2 each

Desserts

Eton mess baked vanilla cheesecake,
berry compote, torched meringue shards,
fruit pieces | 7.5

Signature apple crumble to share, honeycomb top,
vanilla seed ice cream, Baileys custard | 15

Available as a single | 8

Coconut cream panna cotta, passion fruit coulis,
oat crumb, mango sorbet (V, VE) | 7

Sticky toffee pudding, glazed bananas, butterscotch
sauce, Brakspear beer ice cream | 8

Belgian dark & white chocolate layered mousse
cake, honeycomb, honeycomb ice cream,
chocolate sauce | 8

Ice cream or sorbet
Two scoops | 5, Three scoops | 6.5

Ask for today's flavours

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - gluten-free, GO - gluten-free option - can be made gluten-free on request



S H E E P

ON SHEEP STREET



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HONEYCOMB
HOUSES *Family*