



The Shepherd & Dog

Valentines Day 2026

STARTERS

Crispy Duck Salad- Chinese leaf, spring onion, cucumber salad, sesame seeds and oriental sauce (gf/df)

Smoked Haddock Scotch Egg- with red pepper coulis and crispy chorizo (df)

Homemade Soup – Tomato, Lentil and Red Pepper with cheddar cheese straw, crème fraiche and basil oil (*vgo/gfo)*

Garlic, Chilli and Herb Butter King Prawns - with salad and crispy samphire (*gf/df)*

Local Mezze Board for 2 – selection of cured meats, hummus, flat bread, olives, sun blush tomatoes, marinated feta and stuffed peppers (gfo)

MAINS

Chateau Briand for 2- with chunky chips, blooming onion, peppercorn sauce and side salad (£5pp supplement) (gfo/dfo)

Wild Mushroom Gnocchi- Sussex wild mushrooms, tarragon gnocchi, parmesan, white wine velouté and crispy kale (vg)

Pan Fried Hake Fillet- with saffron confit potato, Cavallo Nero, slow roasted tomato, samphire, clams and Mediterranean sauce (gf)

Potato Rosti- topped with ratatouille, baked camembert, garlic honey glaze, crispy parsnips, balsamic glaze and smoked almonds (v/gf)

Chicken Supreme- A pastry case filled with creamy leeks, crispy Parma ham, fondant potato and tarragon gravy

DESSERTS

Passionfruit Tart- with chocolate heart, raspberry coulis and a mini meringue

Chocolate Peanut Butter Fondant- with peanut brittle and vanilla ice cream

Chocolate Fondue- shortbread, strawberries, homemade marshmallows, brownie pieces and blueberries

Sussex Cheeseboard- with grapes, celery, chutney, crackers and apple

Biscoff Cheesecake- with caramelised banana, Chantilly cream and salted caramel ice cream

2 / 3 courses - £40 / £45 per head

IMPORTANT NOTICE – PLEASE INFORM A TEAM MEMBER OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE ORDERING FROM THE MENUS.

df=dairy free / v=veggie / gf gluten free / vg = vegan / gfo = gluten free option / vgo = vegan option / b = contains bones