



THE WOOLLY SHEEP INN

SERVED MONDAY-SATURDAY 12.00-20.30 SUNDAY 12.00-20.00

STARTERS

Duck Liver Parfait	Sticky Fig Chutney, Pickled Cucumber, Toast, Whipped Butter	£8.50
Caramelised Parsnip Tarte Tatin	Roasted Shallot, Crispy Leek, Balsamic Glaze, Pea Cress	£8.00
Crispy Belly Pork	Apple Purée, Smoked Bacon Crumb, Honey Glazed Carrot, Cider Sauce	£9.50
Homemade Soup	(available) Bread, Whipped Butter	£7.00
Bread Board	(available) Mixed Marinated Olives, Garlic Butter, Balsamic and Olive Oil	£9.50

NIBBLES

Any 3 for £18

Olives	£6.00	Garlic Mushrooms	£7.00
Brisket Fritters	£8.50	Sweet Potato Fries	£6.50
Sweetcorn Fritters	(available) £6.00	Chilli Cheese Bites	£6.50
Mozzarella Sticks	£6.50	Chipolatas	£8.00

CHEF'S SIGNATURES

Dijon & Garlic Rolled Lamb Breast	Smooth Mash, Buttered Asparagus, Chargrilled Aubergine, Crispy Rosemary, Mint Jus	£24.00
Oven-Roasted Chicken Breast Supreme	Dauphinoise Potatoes, Parsnip Purée, Butter Mashed Turnips, Braised Red Cabbage, Sweet Jus	£21.50
Pan-Seared Sea Bass	Lyonnaise Potatoes, Roast Baby Fennel, Confit Cherry Tomatoes, Wilted Spinach, Curried Cream	£20.00
Cauliflower Cheese Stuffed Butternut	(available) Sautéed Brussel Sprouts, Carrot Purée, Peppered Fine Beans, Garlic Cream Add Smoked Bacon	£17.00 £3.00
Slow-Braised Feather Blade of Beef	Maple Glazed Parsnip, Roasted Baby Carrots, Bacon Fat Fondant Potato, Chestnut Sautéed Kale, Jus	£24.00

PUB CLASSICS

Homemade Shortcrust Steak & Timothy Taylor's Ale Pie	Roast Parsnips, Roast Carrots, Tenderstem Broccoli, Timothy Taylor's Award-Winning Ale Gravy and your choice of Hand-Cut Chips, Mash or Skin On Fries Perfectly paired with Timothy Taylor's Landlord Dark	£21.50
Fish and Chips	Timothy Taylor's Beer-Battered Line-Caught Haddock Fillet, Pea Purée, Charred Lemon Perfectly paired with Timothy Taylor's Landlord	large £21.00 regular £17.00
Sausage and Mash	(available) Seasonal Vegetables, Mash and Homemade Gravy Perfectly paired with Timothy Taylor's Boltmaker	£16.50
8oz Cumberland Sausage Ring	Roast Parsnips, Roast Carrots, Tenderstem Broccoli, Mash and Timothy Taylor's Award-Winning Ale Gravy Perfectly paired with Timothy Taylor's Boltmaker	£19.50
8oz Wensleydale Gammon	Fried Free-Range Egg, Pineapple Pickle, Hand-Cut Chips, Mixed Salad Perfectly paired with Timothy Taylor's Hopical Storm	£19.00

OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

ALL FOOD IS COOKED FRESH AND CAN TAKE UP TO 45 MINUTES AT VERY BUSY TIMES.

ALLERGY INFORMATION - PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

SUITABLE FOR VEGANS SUITABLE FOR VEGETARIANS FREE FROM GLUTEN

STEAKS

Cooked over charcoal to your liking and served with Rocket, Basil and Parmesan Salad
and your choice of Hand-Cut Chips, Mash or Skin On Fries

Friday (from 5pm) - Buy 2 steaks and get a FREE bottle of house wine

10oz Flat Iron 🌿 £24.00

A very tender and flavoursome steak.
It has a lot of marbling aiding the flavour profile.

8oz Ribeye 🌿 £26.50

A juicy flavourful steak with rich marbling
from the rib section.

8oz Bar Steak 🌿 £28.50

These are a secret butcher’s cut, they don’t disclose
this information. However our chef would describe
it as a thick, tender, juicy steak with fat marbling.
They are a taste sensation.

Steak Sauces 🌿🌿 £4.00

Creamy Mushroom, Peppercorn, Chimichurri, Garlic Butter

STONEBAKED PIZZA

All Pizzas are served with a Garlic Buttered Crust

Tuesday (from 5pm) - 2 Pizzas and a bottle of wine for £35

Meat Feast Shredded Brisket, Sausage, Smoked Bacon Crumb, Diced Chicken £19.00

Margherita 🌿 Mozzarella, Tomato Sauce, Basil £13.50

Spicy Beef Pulled Brisket, Red Onion, Jalapeño £16.50

Cumberland Sausage Caramelised Red Onion, Peppers, Basil £16.50

Goat’s Cheese 🌿 Caramelised Onion, Oregano, Spinach, Garlic £16.00

Cheesy Garlic Bread Pizza 🌿 £11.00

BURGERS

All Burgers are served with Lamb’s Lettuce, Tomato, Pickle, Skin On Fries in a Brioche Bun

Beef Burger (🌿 available) Flame-Grilled Beef Burger, Homemade Burger Sauce £16.50

Bacon & Mozzarella (🌿 available) Flame-Grilled Beef Burger, Streaky Smoked Bacon, Mozzarella, £19.00
Homemade Burger Sauce

Crispy Cajun Chicken Burger Tomato Salsa, Hash Brown £18.00

Meat Stacked Burger Beef Burger, Crispy Cajun Chicken Breast Fillet, Slow Braised Brisket, £21.50
Hash Brown, Cheese, Burger Sauce

Veggie Burger 🌿 (🍃 🌿 available) Chickpea & Roasted Red Pepper Burger, Garlic Mayo £16.00

Veggie Stacked Burger 🌿 (🍃 🌿 available) Chickpea & Roasted Red Pepper Burger, Crispy Onion Rings, Cheese, . . . £19.00
Sweetcorn Fritter, Garlic Mayo

Halloumi Burger 🌿 Garlic Mayo £16.00

PIZZA & BURGER EXTRAS

Applewood Cheese, Pulled Brisket, Diced Chicken, Smoked Bacon Crumb, £2.50 each
Olives, Lyonnaise Onion, Sausage, Streaky Bacon, Mozzarella, Buttered Mushrooms, Jalapeño

ON THE SIDE

Beer-Battered Onion Rings 🌿 £4.50

House Salad 🌿🌿 £4.00

Skin On Fries 🌿🌿 £4.00

Creamy Mashed Potato 🌿🌿 £4.50

Hand-Cut Chips 🌿🌿 £4.00

Seasonal Vegetables 🌿🌿 £4.50

Homemade Bread and Butter 🌿🌿 £3.00

DESSERTS

Jam Roly Poly Custard or Vanilla Ice Cream £8.50

Sticky Toffee Pudding 🌿🌿 Custard or Vanilla Ice Cream £8.50

Chocolate & Orange Roulade 🌿 Orange Sorbet, Dehydrated Orange £8.50

Apple Caramel Cheesecake 🍃 Caramelised White Chocolate Shard, Green Apple Sorbet £8.50

Choice of Ice Cream 🌿 (🍃 🌿 available)(Per Scoop) Please ask for today’s choices £2.50

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