

THE WOOLLY SHEEP INN

SERVED MONDAY-SATURDAY 12.00-20.30 SUNDAY MENU 12.00-20.00

STARTERS

Pan-Seared Wood Pigeon Carrot Purée, Sautéed Oyster Mushrooms, Pickled Beetroot, Black Pudding, Jus. . . . **£9.50**

Creamy Butternut Risotto Pumpkin Seeds, Crispy Sage, Balsamic Glaze **£8.50**

Homemade Soup (🌿 available) Crusty Bread Roll, Whipped Butter **£7.00**

Smoked Salmon Roulade Stuffed with Dill & Lemon Soft Cheese, Cucumber, Watercress & Lemon Dressing . . **£9.50**

Homemade Bread Board 🌿 Balsamic & Olive Oil, Garlic Butter **£9.00**

NIBBLES

Any 3 for £20

Buffalo Chicken Tenders **£8.50**

Mozzarella Sticks 🌿 **£7.00**

Mac & Cheese 🌿 **£7.00**

Sweet Potato Fries 🌿 (available) **£7.00**

Brie Bites 🌿 **£8.00**

Honey & Mustard Chipolatas **£8.00**

CHEF'S SIGNATURES

Oven-Roasted Corn-Fed Chicken Supreme Celeriac Purée, Celeriac Remoulade, ... **£24.50**
Sautéed Wild Mushrooms, Potato Gratin, Roasted Tomato & Balsamic

Pan-Seared Venison Haunch Beetroot Purée, Sauteed Beetroot, Roasted Baby Carrots, ... **£26.00**
Bacon Fat Roasted Fondant, Garlic Sautéed Kale, Blackberry Jus

12-Hour Braised Featherblade Beef (available) Horseradish Mash, Roasted Baby Vegetables . **£27.00**
(Carrot, Leek, Fennel), Parsnips, Landlord Dark Jus

Oven-Roasted Halibut Miso Crushed New Potatoes, Roasted Broccoli, Green Beans, Sweetcorn Chowder . . . **£26.50**

Garlic & Chilli Hasselback Butternut Squash 🌿 Parmentier Potatoes, Carrot Purée, Garlic Sautéed Kale, . . . **£18.00**
Honey-Glazed Parsnips, Blue Cheese Sauce
Add Smoked Bacon **£2.00**

PUB CLASSICS

Wednesday (from 5pm) is Pie Night - Free pint of Timothy Taylor's beer with every pie

Homemade Shortcrust Steak & Timothy Taylor's Ale Pie Seasonal Vegetables **£22.00**
Timothy Taylor's Award-Winning Ale Gravy and your choice of Chunky Chips, Mash or Skin On Fries
Perfectly paired with Timothy Taylor's Landlord Dark

Fish and Chips Timothy Taylor's Beer-Battered Line-Caught Haddock Fillet, Pea Purée, Charred Lemon . . regular **£18.00**
Perfectly paired with Timothy Taylor's Landlord large **£22.00**

Sausage and Mash (🌿 available) Seasonal Vegetables, Mash and Award-Winning Ale Gravy **£17.00**
Perfectly paired with Timothy Taylor's Boltmaker

8oz Cumberland Sausage Ring Seasonal Vegetables, Crispy Onions, Mash, ... **£21.00**
Timothy Taylor's Award-Winning Ale Gravy
Perfectly paired with Timothy Taylor's Boltmaker

8oz Wensleydale Gammon (available) Fried Free-Range Egg, Pineapple Pickle, Chunky Chips, Mixed Salad . . **£20.00**
Perfectly paired with Timothy Taylor's Hopical Storm

Breaded Sun-Blushed Tomato Pesto Stuffed Chicken Kiev Broccoli, Green Beans, Onion Purée, Mash . . . **£22.00**
Perfectly paired with Timothy Taylor's Blonde

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.

V 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 Chunky Chips, Mash or Skin On Fries

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

10oz Flat Iron (GF available) **£24.50**
A very tender and flavoursome steak.
It has a lot of marbling aiding the flavour profile.

8oz Sirloin Steak (GF available) **£28.00**
Located between rib and rump offering a great balance of flavour and tenderness.

8oz Ribeye (GF available) **£28.00**
A juicy flavourful steak with rich marbling from the rib section.

Steak Sauces V GF . . . . . **£4.00 each**
Creamy Mushroom, Peppercorn,
Chimichurri, Garlic Butter, Blue Cheese

STONEBAKED PIZZA

All Pizzas are served with a Garlic Buttered Crust

Tuesday (from 5pm) - 2 pizzas and a bottle of wine for £40

Classic Margherita V Mozzarella, Tomato Sauce **£14.00**
Meat Lovers Cured Meat Parma Ham, Salami, Pepperoni, Chorizo **£19.50**
G.O.A.T. V Button Mushroom, Mixed Pepper, Sun-Blushed Tomato, Goat's Cheese, Basil Pesto **£17.50**
Pesto Pollo Red Onion, Smoked Bacon, Jalapeño **£17.50**
Cheesy Garlic Bread Pizza V **£11.00**

BURGERS

All Burgers are served with Lamb's Lettuce, Tomato, Pickle and Fries

Classic Beef Burger Burger Sauce **£17.00**
Cheese & Bacon Burger Burger Sauce **£19.50**
Crispy Buffalo Chicken Burger **£18.50**
Stacked Meat Burger Classic Beef Burger, Crispy Buffalo Chicken Burger, Mac & Cheese, Hash Brown **£22.50**
Crispy Buffalo Portobello Mushroom Burger V **£16.50**
Halloumi Burger V Burger Sauce **£17.50**
Stacked Veggie Burger V Crispy Buffalo Portobello Mushroom Burger, Cheese, Hash Brown, Crispy Onion . . . **£19.00**

PIZZA & BURGER EXTRAS

Pepperoni, Smoked Bacon, Olives, Crispy Onion, Sausage, Mozzarella, Buttered Mushrooms, Jalapeño, Salami, Chorizo, Parma Ham, Goat's Cheese, Blue Cheese . **£2.50 each**

ON THE SIDE

Olives VG GF **£5.00**
Beer-Battered Onion Rings V **£5.00**
House Salad V GF **£4.00**
Skin On Fries V (GF available) **£4.50**
Creamy Mashed Potato V GF **£4.50**

Chunky Chips V (GF available) **£4.50**
Seasonal Vegetables V GF **£4.50**
Homemade Bread and Butter **£3.00**
Timothy Taylor's Award-Winning Ale Gravy V . . . **£2.00**

DESSERTS

Apple & Blackberry Crumble V served with Custard or Ice Cream **£8.50**
Maple Pear Bakewell Tart V Almond Praline, Vanilla Ice Cream **£8.50**
Dark Chocolate & Mint Mouse GF V Vanilla Ice Cream, White Chocolate Shard **£8.50**
Triple Chocolate Cookie Dough V Salted Caramel Sauce, White Chocolate Ice Cream **£8.50**
Choice of Ice Cream V (Per Scoop) Please ask for today's choices **£2.50**

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