



# DINNER MENU

Served from 17.00-21.00 Monday-Saturday and 12.00-20.00 Sunday

## STARTERS

**HOME-BAKED SHARING BREADS** 🍷 £7.50

House Marinated Olives, Houmous, Herb Oil and Balsamic

**12-HOUR CHAR SIU BBQ PORK BELLY** 🍷 £6.95

Puffed Wild Rice, Sriracha Gel, Fermented Iceberg Lettuce

**HOME-CURED SCOTTISH SALMON** £6.50

with Hendricks Gin Gel, Whipped Cream Cheese, Dill and Bagel Crisp

**HOMEMADE SOUP OF THE DAY** 🍷 £4.95

made with Fresh Market Produce served with Home-Baked Bread

**TANDOORI CAULIFLOWER** 🍷 £5.95

Charred Leek, Butternut Purée, Coconut 'Yoghurt' and Toasted Almond

**OAK SMOKED CHICKEN LIVER PATÉ** £6.50

served with Sticky Chilli Jam and Home-Baked Bread

## SIGNATURE DISHES

**SOUS VIDE GRESSINGHAM DUCK BREAST** 🍷 £15.50

Charred Leek, Pommes Anna, Butternut Purée and Cranberry Jus

**BLADE OF WATERFORD BEEF** 🍷 £17.95

Charcoal Grilled Shallot, Sautéed Forest Mushrooms,  
Buttered Spinach, Mash and Jus

**SEARED FILLET OF LINE CAUGHT WILD SEA BASS** 🍷 £15.95

Sun Blushed Tomato and Yorkshire Chorizo Risotto  
with Parmesan Tuile and Wild Rocket

**TEXTURES OF BUTTERNUT** 🍷 £9.50

served with Potato Terrine, Sage and Toasted Pumpkin Seeds

**WOOLLY SHEEP SIGNATURE BURGER** £15.95

Stacked Charcoal Grilled Burger Patty, Buttermilk Chicken Breast,  
Char Siu BBQ Pork Belly, Smoked Streaky Bacon, Sticky Chilli Jam,  
American Cheese, topped with a Fried Free-Range Egg  
served on a Toasted Burger Bun with Shredded Lettuce, Tomato, Pickle  
and our House Burger Sauce and Skin On Fries

## STEAKS

All our steaks are from our award-winning butcher R&J. Reared on their Waterford farm, 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, we also have a selection of accompaniments to compliment your steak.

**6OZ CROUPE STEAK** 🍷 £12.95

**8OZ FLAT IRON** 🍷 £14.95

**10OZ RUMP** 🍷 £18.95

**8OZ SIRLOIN** 🍷 £20.95

### ACCOMPANIMENTS

Sautéed Winter Greens 🍷 £2.00

Sautéed Mushrooms 🍷 £2.00

Slow Roasted Tomatoes 🍷 £2.00

Fried Free-Range Eggs 🍷 £2.00

Breaded Wholetail Scampi £3.00

**ADD A SAUCE** £3.00

Choose from Peppercorn, Blue Cheese, Mushroom or Roast Garlic Butter

## PUB CLASSICS

**CHARCOAL GRILLED BEEF BURGER** £9.50

Toasted Brioche Bun, Shredded Lettuce, Tomato, Pickle,  
House Burger Sauce and Skin On Fries

ADD CHEESE OR STREAKY SMOKED BACON £1.00 ADD EXTRA BURGER PATTY £2.50

**VEGGIE BURGER** 🍷 £7.95

Lightly Spiced Chickpea, Sweetcorn and Haricot Bean Burger, Toasted Brioche Bun,  
Shredded Lettuce, Tomato, Pickle, House Burger Sauce and Skin On Fries

ADD CHEESE OR STREAKY SMOKED BACON £1.00 ADD EXTRA BURGER PATTY £2.50

### FISH AND CHIPS

LARGE £14.95 | REGULAR £9.50

Timothy Taylor's Beer-Battered Line Caught Haddock Fillet,

with Pea Purée, Hand-Cut Chips and Roasted Lemon

🍷 Perfectly paired with Timothy Taylor's Landlord

**THICK-CUT 8OZ WENSLEYDALE GAMMON** 🍷 £13.25

Fried Free-Range Egg, Spiced Pineapple Pickle and Hand-Cut Chips

**AWARD-WINNING WATERFORD FARM SAUSAGE & MASH**

LARGE £11.95 | REGULAR £9.95

Vegetarian Sausage available 🍷

served with Winter Greens and Timothy Taylor's Award-Winning Ale Gravy

**12-HOUR CHAR SIU BBQ PORK BELLY** £13.50

served with Egg Noodles, Oriental Vegetables, Soy-Cured Egg and a Spiced Broth

### HOMEMADE SHORTCRUST

**STEAK & TIMOTHY TAYLOR'S ALE PIE** £12.95

served with Winter Greens, choice of Mash, Hand-Cut Chips or Fries  
and Timothy Taylor's Award-Winning Ale Gravy

ALSO SEE THE SPECIALS BOARD FOR TODAY'S OPTIONS

**SAUTÉED FOREST MUSHROOM TAGLIATELLE** 🍷

REGULAR £9.95 | SMALL £7.95

Fresh Egg Pasta in a Cream Sauce with Wild Rocket and Chestnut

**FRIED BUTTERMILK CHICKEN BREAST** £12.95

served with Sautéed Winter Greens, Creamed Potato and Chicken Jus

## ON THE SIDE

**HAND-CUT CHIPS** 🍷 £3.00

**SKIN ON FRIES** 🍷 £3.00

**BEER-BATTERED ONION RINGS** 🍷 £3.00

**SEASONAL VEGETABLES** 🍷 £3.00

**HOUSE SALAD** 🍷 £3.00



## SUNDAY ROAST

Served Every Sunday from £11.00

YOUR CHOICE OF MEAT WITH ALL THE TRIMMINGS,  
YORKSHIRE PUDDING AND LASHINGS OF GRAVY

... WITHOUT THE WASHING UP!

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.

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

## DESSERTS

**HOMEMADE STICKY TOFFEE PUDDING** 🍷  
with Toffee Sauce, Vanilla Ice Cream and Caramel Seed Snap  
£6.50

**GOOEY DARK CHOCOLATE BROWNIE** 🍷  
with Cranberry Gel, Chocolate Chip Ice Cream and Chocolate Sauce  
£6.50

**SPICED APPLE AND WINTER BERRY CRUMBLE**  
served with Custard  
£6.50

**TIMOTHY TAYLOR'S LANDLORD DARK CRÈME BRÛLÉE** 🍷  
with Winter Berries and Home-Baked Biscuit  
£6.50

**COCONUT CHEESECAKE** 🍷  
with Rum Sorbet, Charred Pineapple, Pineapple Gel and Pineapple Crisp  
£6.50

## CHEESEBOARD

£9.00 | £12.50

served with Fruit, Biscuits, Fruit Loaf and Chutney.  
Available as a selection of 3 or 5 cheeses.  
Please ask to see a menu of today's choices.



**DE BORTOLI DEEN VAT 5 BOTRYTIS SÉMILLON**  
Australian Dessert Wine  
£5.95 for 125ml glass

## COFFEE & HOT DRINKS

SINGLE ESPRESSO £1.55

LARGE ESPRESSO £2.05

MOCHA £3.30

CAPPUCCINO £2.80

HOT CHOCOLATE £3.50

TEA £1.80

CHOICE OF FLAVOURED TEA £2.25

AMERICANO £2.15

LATTE £3.00

## LIQUEUR COFFEES

ALL £6.00 EACH

PARISIAN WITH COURVOISIER BRANDY

IRISH WITH JAMESON'S IRISH WHISKEY

ITALIAN WITH AMARETTO DISARONNO

CALYPSO WITH TIA MARIA

RIVIERA WITH COINTREAU

JAMAICAN WITH CAPTAIN MORGAN'S DARK RUM



WE ALSO HAVE A FINE SELECTION OF  
PORTS AND SHERRIES  
AVAILABLE

## FOR LITTLE SHEEP

£6.50

(10 & UNDER ONLY)

WE ONLY SERVE KIDS' MEALS WE WOULD BE HAPPY TO GIVE OUR OWN CHILDREN  
ALL OUR MEALS ARE MADE IN OUR KITCHEN USING THE FRESHEST INGREDIENTS

**BUTTERMILK CHICKEN, MASH, VEG AND GRAVY**

**SAUSAGE, MASH AND VEG AND GRAVY**

**FISH FINGERS, CHIPS AND GARDEN PEAS**

**KIDS BEEF BURGER WITH FRIES**

**KIDS VEGGIE BURGER WITH FRIES** 🍷

**TAGLIATELLE IN A CHEESE SAUCE** 🍷

SERVED WITH BOTTOMLESS JUICE DRINK (ORANGE, APPLE, CRANBERRY, PINEAPPLE JUICES, OR ORANGE OR BLACKCURRANT CORDIAL)

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

🍷 BEER MATCHING SUGGESTIONS   🍷 SUITABLE FOR VEGANS   🍷 SUITABLE FOR VEGETARIANS   🍷 FREE FROM GLUTEN

## ABOUT OUR FOOD

WE WILL ONLY EVER SERVE YOU FOOD THAT WE'D HAPPILY EAT OURSELVES, WHICH IS WHY WE USE THE HIGHEST QUALITY LOCAL SUPPLIERS LIKE R&J FINEST BUTCHERS. R&J HAVE BEEN SUPPLYING SOME OF THE CHOICEST FRESH MEATS AND POULTRY IN THE NORTH OF ENGLAND FROM THEIR FARM IN THE YORKSHIRE DALES FOR MORE THAN 30 YEARS.

ALL THEIR ANIMALS GRAZE IN THE OPEN PASTURES; AN APPROACH WHICH IS NOT ONLY KINDER TO THE ANIMALS BUT WHICH ALSO PRODUCES THE HIGHEST QUALITY MEATS, RICH IN FLAVOUR.

ALONG WITH OUR MEATS, ALL OUR FRUIT AND VEGETABLES ARE SOURCED FROM YORKSHIRE AND THE NORTH WHEREVER POSSIBLE, AND ALL OUR FISH IS DELIVERED FRESH DAILY.



WHY NOT BOOK A TABLE ONLINE?

[www.woollysheepinn.co.uk](http://www.woollysheepinn.co.uk)

