



The Shepherds Inn,
Melmerby

Our dishes are prepared with care, cooked from scratch and made with the best local produce wherever possible.

Party Menu £35.00 per person

Made for good times and big tables, our party menu arrives on generous sharing platters. Ideal for groups of 10 or more, with more than enough to go around, so everyone can try it all.

To Start

Aperitif, Mimosa

A light, refreshing blend of chilled prosecco and fresh orange juice — the perfect way to start the meal.

Baked Camembert

Warm, gooey Camembert served with our homemade spiced plum chutney.

Chicken Liver Paté

Silky, house-made chicken liver paté, served with classic Cumberland sauce and crisp toasted sourdough.

Tempura Vegetables

Seasonal vegetables in a light, crisp batter, served with alioli (Catalan garlic mayonnaise).

Calamares al Ajillo

Juicy king prawns gently cooked in white wine and fragrant butter, finished with garlic and served with toasted sourdough.

The Main Event

Chipotle Cod Stew

Delicate cod simmered in a rich, smoky tomato stew, finished with our house-made chipotle paste for gentle warmth and depth of flavour.

Rump Steak and Chimichurri Sliders

Juicy rump steak served in soft sliders, topped with fresh, zesty chimichurri for a bold, savoury finish.

Buttermilk Chicken Tenders

Crispy buttermilk chicken tenders, golden fried and perfectly seasoned, tender on the inside with a satisfying crunch.

Birria Taccos

Slow-cooked beef full of Mexican flavour, served in crispy tortillas dressed with harbineno pickled onions, coriander and a consommé dipping sauce.

Frijoles de la olla

Vegan bean stew served with toasted sourdough bread

Extras

Home-made coleslaw
Spiced fries

Rosemary & parmesan chips
Mixed Dressed Salad

To book call 01768 889 064 or email: info@shepherdsinn.pub