



		Plant Based			
		KFO, onions, beer, chive	£	Sweet Plates	£
Snacks	£	Tandoori roast cauliflower, cumin dhal, pomegranate	7/14	Baked cheesecake, rhubarb and gin	8
MJP sourdough loaf, Fen Farm butter	5		7/14	Apricot & almond Battenberg, amaretto	8
Mature cheddar gougère's	4	Meat Plates		Strawberry 'not' Mess	8
Smoked aubergine cone	4	Lamb neck, black olive, yoghurt, anchovy	9/18	Coffee   Tea	
		80-day aged sirloin, ox tail, potato, rarebit, onion	10/20	Bury St Edmunds roasted coffee	5.5
Small Plates		Roast Hannan Pichana, Yorkshire pudding, roast potatoes, seasonal vegetables	20	Selection of Novus loose leaf teas	
Local asparagus, egg yolk, potato	7			Both served with a Xocolat petit four	
Cured salmon, brown shrimp, seaweed	8	Extras			
Smoked pork belly, snails, focaccia	10	Seaweed buttered potatoes	4	This menu has been created to allow you to enjoy as much or as little as you wish. Fish, plant and meat plates can all be small/large. Create your own tasting menu, enjoy a selection of plates in the middle of the table; the decision is completely up to you!	
		Glazed star anise carrots	4		
Fish Plates		Cheese			
Halibut, squash, pumpkin seed	9/18	Stilton, granny smith tarte Tatin			
Stone bass, turnip, pistachio, mustard	9/18	Selection of 4 cheeses, MJP chutney & and crackers	10	If you have any dietary requirements or allergies please inform a member of the team.	
			14		

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*Thank you for joining us. If you or any member of your party have any dietary requirements, please inform a member of the team who will be happy to help. If you have any feedback, please speak to a member of the team and this will be passed on to management. No service charge is added to your bill. If any gratuity be left this will be shared amongst the team.*