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|---|-------|--|-------|---|----|
|   |       | Plant Based  | £     | Sweet Plates  | £  |
| Snacks  | £     | Mushroom risotto, coffee glazed mushrooms                                    | 8/16  | Tosier chocolate black forest   | 10 |
| MJP sourdough loaf, Fen Farm butter                   | 5     | Tandoori roast cauliflower, cumin dhal, pomegranate                          | 8/16  | Apricot & almond Battenberg, amaretto   | 10 |
| Smoked aubergine cones, pickled mustard               | 5     | Meat Plates  |       | Caramelised apple, Duke pudding, calvados   | 9  |
| Cashel blue gougères                                  | 5     | Venison, prune, cavolo nero, blue cheese                                     | 11/22 | Baked yogurt, blackberry, pistachio, lemon  | 9  |
| Nocellara del belice olives                           | 5     | Braised lamb neck, seaweed yogurt, black olive, braising liquor              | 11/22 | Coffee   Tea  |    |
| Small Plates  |       | Roast Hannan Pichana, Yorkshire pudding, roast potatoes, seasonal vegetables | 22    | Bury St Edmunds roasted coffee  | 6  |
| Beetroot & Goats' cheese tart, pickled walnut ketchup | 9     | Extras   |       | Selection of Novus loose leaf teas  |    |
| Rabbit & duck liver terrine, carrot, nasturtium       | 11    | Seaweed buttered potatoes  | 5     | Both served with a Xocolat petit four   |    |
| Seaweed cured salmon, dill, buttermilk, caviar        | 11    | Glazed star anise carrots  | 5     |   |    |
| Fish Plates   |       | Cheese   |       | 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! |    |
| Stone bass, turnip, pistachio, iceberg lettuce        | 10/20 | Stilton, granny smith tarte Tatin  | 11    |   |    |
| Grilled cod, burnt leek, caviar cream sauce           | 11/22 | Selection of 4 cheeses, MJP chutney & crackers                               | 15    | If you have any dietary requirements or allergies, please inform a member of the team.  |    |

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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.*