

THE LOOPY SHREW

Casual Dining



SMALL PLATES & STARTERS

To ensure government guidelines are met a minimum of one small plate & one side order per person is required.

SMALL PLATES

Sticky Glazed Chicken Wings, Lime Crème Fraiche £7.00

Chef's Soup of the Day, Focaccia (veo v gfo) £6.50

Wholetail Scampi, Tartare Sauce £7.00

Loopy's Fidget Scotch Eggs, Mustard Mayo £6.50

Chicken Liver Parfait, Salted Croutes, Onion Jam (gfo) £7.50

Sticky Piggy Bits with Cranberry Mayo (gfo) £6.00

Local Cheese Board, Christmas Chutney, Celery, Grapes, Chutney, Crackers (gfo v) £10.00

Roast Carrot Houmous, Chilli Oil, Flatbread (ve gfo) £5.00

Crispy Halloumi Fries, Pineapple & Chilli Relish (v) £6.00

SIDE ORDERS

Dressed House Salad (veo v gf) £4.00

Truffle & Parmesan Skinny Fries, Aioli (gfo) £5.00

Skinny Fries, Aioli (gfo veo) £4

Sweet Potato Fries, Aioli (veo) £4

Hand-cut Chips, Aioli (v veo gfo) £4.00

Artisan Breads, Olive Oil, Balsamic, Salted Butter (v veo gfo) £5.00

Chef's Antipasti of Olives, Peppers & Sun-dried

Tomatoes (ve gf) £5.00

Seasonal Vegetables (v veo) £4.00

SHARING BOARDS

LOOPY BOARD

Chef's Fidget Scotch Egg, Chicken Liver & Port Parfait, Jerk Chicken Wings, Festive Piggy Bits, Onion Marmalade, Mustard Mayo, Slaw, Artisan Bread £21

Vegetarian Board

Anti-pasti of Olives, Peppers & Sun-dried Tomatoes, Roast Carrot Houmous, Wild Mushroom & Walnut Pate, Halloumi Fries, Mini Vegetable Pasties, Caramelised Onion Marmalade, Artisan Bread (v) £19

Seafood Board

Beer Battered Fish Fingers & Tartare Sauce, Breaded Wholetail Scampi, Katsu Prawns & Curry Sauce, Home-cured Beetroot Gravadlax Salad, Rainbow Slaw, Artisan Bread £23.00

Why Not Add...

Truffle & Parmesan Fries (gfo) £5.00

Hand cut Chips (v veo gfo) £4.50

Dressed House Salad (v veo gf) £4

A LITTLE TIPPLE

Peach Bellini, Prosecco, Peach Schnapps, Peach Puree £6

Kir Royale, Creme de Cassis, Prosecco £6

Glass of Prosecco £5.25

Glass of Cava £4.95

Local Bitter of the Moment £3.90

Glass of Mulled Wine £4.25

PLATES

Fish Finger Sandwich

Ale Battered Fish Goujons, Tartare Sauce, Pea Puree, Baby Gem on White or Brown Loaf served with Crisps, Slaw £8.50

Minute Steak Sandwich

4oz Minute Steak, Caramelised Onion Marmalade, Mustard Mayo, Baby Gem, Sliced Tomato on Toasted Ciabatta served with Crisps, Slaw (gfo) £11.00

Antipasti Flatbread

Goats Cheese Mousse, Marinated Olives, Peppers, Sun-dried Tomatoes, Rocket, Pinenuts, Balsamic Dressing served with Crisps & Slaw (v veo gfo) £8.50

6oz Steak Burger

Crispy Bacon, Melted Cheddar, Secret Recipe Burger Sauce, Lettuce & Tomato on Brioche Bun with Fries & Slaw (gfo) £14.00

Minute Steak, Fries and Slaw (gf) £12.50

Harissa Spiced Chickpea & Spinach Burger

Charred Halloumi, Roasted Peppers, Tomato, Baby Gem & Mayo on a Toasted Brioche Bun served with Fries & Slaw (v veo gfo) £13.00

Fish & Chips

Local Ale Battered Haddock, Hand-cut Chips, Curry Sauce, Mushy Peas & Tartare Sauce £13.50

10oz Sirloin

Hand-cut Chips, Portobello Mushroom, Grilled Tomato, Rocket Salad, Peppercorn Sauce (gfo) £25.00

BOWLS & BASKETS

Basket of Jerk Glazed Chicken Wings, Fries & Slaw £9

Fish Goujons, Fries & Tartare Sauce £9

Basket of Scampi, Fries & Tartare Sauce £9

Winter Superfood Salad

Roast Beetroot, Tenderstem Broccoli, Kale, Quinoa, Avocado, Pomegranate, Spinach, Toasted Seeds, Citrus Dressing £12.00

Add Grilled Chicken £3.50 Add Beetroot Cured Gravadlax

Add Grilled Halloumi £3.50

SIDE ORDERS

Truffle & Parmesan Fries (gfo) £5.00

Hand-cut Chips (v veo gfo) £4.50

House Salad (v veo gf) £4.00

Chef's Bread Board, Olive Oil, Basami & Aioli (gfo v veo) £5

Buttered Seasonal Greens (gf veo v) £4.50

PUDDING

Michelle's Sticky Toffee Pudding

Vanilla Pod Ice Cream, Candied Walnuts £6.00

Apple & Blackberry Crumble Tart

Crème Anglaise, Blackberry Coulis £7.00

Beautiful with a Glass of Sauternes £4.75 75ml

Classic Christmas Pudding

Drunken Prunes, Brandy Custard £6.50

Mulled Wine Poached Pear

Sable Biscuit, Honey & Thyme Ice Cream (veo gfo)£6.50

Dark Chocolate Cheesecake

Compressed Clementine, Cointreau & Orange Gel, Creme Fraiche £7.00

Vanilla Pod Creme Brûlée

Gingerbread & Winter Fruits £6.00

Trio of Ice Cream, Shortbread & Fruits (veo gfo)£6.50

Artisan British Cheese Board

Shropshire Blue, Pearl Wen Brie, Snowdonia Black Bomber, Crackers,

Christmas Chutney, Grapes, Celery £10.00

Fancy a Glass of Port? £3.75 75ml

Pudding Platter

Sticky Toffee Pudding, Apple & Blackberry Crumble Tart with Crème Anglaise,

Dark Chocolate Cheesecake with Compressed Clementine's,

Vanilla Pod Ice Cream £15.00

DESSERT WINE & PORT

Perfectly paired with any of our Desserts and they are both a match made in Heaven with Cheese

	75ml	Bottle
Garonnelles Sauternes, Lucien Lurton et Fils	4.75	27.50 500ml

An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.

Tanner's Ruby Port, Portugal NV	3.75	32.50 750ml
---------------------------------	------	-------------

Soft, rounded and ample, offering lively red fruits with richer dark plummy notes, and a hint of warming spirit.

COFFEE & HOT DRINKS

Cappuccino £2.80

Latte £2.80

Americano £2.50

Flat White £2.60

Espresso £2.1/£2.60

Macchiato £2.80

Chai Latte £3.20

Bailey's Hot Chocolate £5.50

HARRY'S HOT CHOCOLATES...£2.80

Chocolate Orange

White Chocolate & Butterscotch

Mint Chocolate

Tremendously Chocolatey

Bailey's Hot Chocolate £5.50

With Cream & Marshmallows £3.50

SPECIALTY TEAS

English Breakfast £2.4

Earl Grey £2.4

Peppermint £2.4

Fresh Mint Leaf £2.4

Red Berry & Flower £2.4

Organic Red Bush £2.4

Lemon Grass & Ginger £2.4

Jasmine Tea Pearls £2.4

Camomile £2.4

Green Tea £2.4



STAY IN THE LOOP

SUNDAY'S AT LOOPY'S

Chef's Best Locally Sourced Sunday Roasts served 12-5pm

Two Courses £19.95 Three Courses £23.95

Small Plates and Sharing Boards 12-8pm

GIFT VOUCHERS

We have a wide range of Gift Ideas for you from Date Night, Steak Night & our Famous Bottle and Board alongside monetary Values... Please ask a member of our team today.

BREAKFAST

Some say the most important meal of the day...

We know you will enjoy our menu, catering for vegans, vegetarians and meat lovers...

served until 8am 11.00pm everyday

Take-away Available

DREAM & DINE

Bed & Breakfast with Three Course Set Menu

Based on a standard Double Room, one night for two guests £135.00.00

Available Sun-Thurs

£20 Supplement on Friday

£20 upgrade to a king room

Festive Afternoon Tea

A PERFECT WAY TO GET YOU IN FESTIVE SPIRIT...

SUN-FRI 3-5PM

£17.50 with Hot Drink

£22.00 with Hot Drink and Tipple

Must be booked at least 48hrs in advance

Please ask us for our menu and availability.