

LIVE MUSIC 4.30-7.30PM FROM LIBBY GLIKSMAN & DEAN AMES Two Courses £25.95 Three Courses £29.95 SERVED 12-5PM

> Roasted Tomato & Red Pepper Soup Three Cheese & Caramelised Onion Rarebit, Crispy Onions, Herb Oil

Smoked Haddock & Pea Fishcake Tomato Carpaccio, Caper Salsa, Paprika Aioli, Pea Shoots

Cauliflower Pakora Mango & Chilli Chutney, PIckled Sultanas, Shaved Coconut & Toasted Almonds (ve v)

> Buffalo Mozzarella & Beetroot Bruschetta Candied Walnuts, Tarragon, Aged Balsamic (v)

Roast Sirloin of Shropshire Beef Yorkshire Pudding, Herb Roasted Potatoes, Chef's Gravy

Roast Shoulder of Welsh Spring Lamb Herb Roasted Potatoes, Honey Mustard Glazed Parsnip, Chef's Gravy (gf)

Pan-roasted Chicken Supreme Herb Roasted Potatoes, Pigs in Blanket, Bread Sauce, Chef's Gravy

Pan-Roasted Cod, Spicy Nduja & Butterbean Broth, Garlic & White Wine Steamed Clams & Mussels, Sauteed Samphire (gf)

Vegan Lentil & Root Vegetable Cottage Pie Olive Oil Mash, Thyme Pangrattato, Vegetable Gravy (ve gf v)

Michelle's Sticky Toffee Pudding Spiced Rum Butterscotch Sauce, Vanilla Pod Ice Cream (v)

> Vanilla Pod Creme Brulee Shortbread, Champagne Strawberries (v gfo)

S'more Chocolate & Salted Caramel Tart Banana Ice Cream, Caramelised Walnuts (v)

Apricot & Bailey's Bread & Butter Pudding Creme Anglaise (v)

Local Cheese Board Selection Quince Jelly, Crackers, Celery, Apple (£3 Supplement) (v)

Please make your server aware if you have any questions regarding the allergens in your chosen dishes. If you have any serious allergies please also make us aware before you place your order

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