

Sunday 17th April 2022

Two Courses £25.95

10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL



Halfpenny Green Vineyards Brut - Staffordshire NV £7.75/£39.95

This sparkling is our favourite, chilled, elegant and a little nutty, perfect as an aperitif

Broccoli & Wild Garlic Soup

Parmesan Crisp, Toasted Sourdough, Chef's Butter (v veo gfo)

Bloody Mary Prawn & Oak Smoked Salmon Cocktail

Pickled Cucumber, Crispy Shrimp & Capers, Toasted Brioche (gfo)

Shropshire Ham Hock & Pistachio Terrine Maldon Sea Salt Croutes, Sticky Carrot Chutney, Dressed Leaves (gfo)

Jerusalem Artichoke & Sweet Roasted Garlic Arancini Parmesan & Spinach Cream, Candied Walnut Crumb (v)

All Main Courses are served with Buttered Seasonal Vegetables & Cauliflower Cheese

Roast Sirloin of Shropshire Beef

Yorkshire Pudding, Herb Roasted Potatoes, Chef's Gravy (gfo)

Roast Leg 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 (gfo)

Smoked Haddock & Sweetcorn Chowder Fishcake

Poached Egg, Sautéed Spinach, Herb & Wild Garlic Veloute

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)

Hot Cross Bun & Butter Pudding

Creme Anglaise (v)

Local Cheese Board Selection

Quince Jelly, Crackers, Fruit Loaf, 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

THE LOOPY SHREW

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