

WHILE YOU WAIT

Michelle's Focaccia, Chef's Butter, Sweet Balsamic & Olive Oil (v) £4.50

Nocellara Olives, Roasted Peppers & Barrel Aged Feta (veo v gf) £5.95

Pea & Lentil Dip, Lime Yoghurt, Beetroot Flatbread (gfo v ve) £4.95

Loopy's Famous Scotch Egg, Bacon Jam, Dijonnaise, Chicory £7.25

SHARING BOARDS

Best of Loopy's Board

Loopy's Famous Scotch Egg with Spiced Carrot Chutney, Crispy Beef Nuggets & Shaved Horseradish, Duck Liver Parfait with Cabernet Jelly, Local Bitter & Vodka Battered Fish Goujons with Tarragon Tartare, Pea & Lentil Dip, Toasted Brioche, Dressed Leaves £28.95

Honey & Thyme Baked Camembert

Toasted Brioche, Vegetable Crudities, Maldon Sea Salt & Black Pepper Twists, Spiced Carrot Chutney (v gfo) £16.50

SALADS

Chinese Chicken Salad

Pulled Chicken, Shredded Chinese & Red Cabbage, Carrots, Charred Corn & Spring Onions, Crispy Wontons, Toasted Peanuts, Sesame, Soy & Honey Dressing (gfo) £14.95

Black & Blue Salad

Seared Minute Steak, Crispy Beef Nugget, Crumbled Wrekin Blue, Pickled Vegetables, Shaved Horseradish, Rocket, Baby Gem, Crispy Onions, Red Wine Vinaigrette (gfo) £17.95

Superfood Salad

Roasted Beetroot, Spinach, Puffed Rice, Charred Sweetcorn & Spring Onion, Mango, Purple Sprouting, Baby Gem, Pomegranate Molasses & Citrus Dressing (ve v gf) £14.95

Add Grilled Chicken £4.5
Add Crumbled Feta (v) £2

STARTERS

Chef's Soup of the Day, Sourdough & Chef's Butter (v gfo veo) £6.75

Crispy Beef Nuggets, Horseradish Mayo, Pickled Vegetables, Grated Horseradish £7

Jerusalem Artichoke & Roasted Garlic Arancini, Parmesan & Spinach Cream, Caramelised Walnut Crumb (v) £8.25

Duck Liver Parfait, Cabernet Jelly, Dressed Chicory, Toasted Brioche (gfo) £8.50

Seafood Cocktail Tian
Shredded Baby Gem, Mango & Chilli Salsa, King Prawns & Baby Prawns bound in a Crab & Paprika Aioli, Avocado, Tempura Crab Claw, Charred Lemon (gfo) £10.25

Charred Asparagus, Crisp Hens Egg, Bacon Jam, Smoked Paprika Aioli (vo gfo) £8.25

CHEF'S FAVOURITES

Locally Sourced Loingly Made

Tandoori Spiced Cod

Sautéed King Prawns, Bombay Potato Terrine, Sauteed Pak Choi, Cauliflower Pakora, Shaved Cauliflower, Coconut Nage (gf) £19.95

Lentil & Wild Mushroom Cottage Pie

Olive Oil Mash, Sautéed Spring Greens, Chef's Gravy, Parsnip Crisps (v ve gf) £14.95

Rump of Shropshire Lamb

Nduja Spicy Sausage, Pea & Lamb Broth, Marinated Butter Beans, Pistou, Grilled Asparagus (gf) £23.50

Chicken Ballotine

Garden Pea & Broadbean Mousse, Artichoke & Parmesan Risotto, Chicken Crackling, Herb Oil, Pea Shoots (gf) £17.95

Local Ale & Vodka Battered Fish of the Day

Hand-cut Chips, Minted Pea Crush, Tarragon Tartare, Charred Lemon £14.75

Trio of Wenlock Edge Pork & Asparagus Sausages

Parisian Mash, Crispy Onions, Sautéed Spring Greens, Chef's Gravy £14.75

V - VEGETARIAN

VO - VEGETARIAN OPTION AVAILABLE

VE - VEGAN

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GF - GLUTEN FREE

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STEAKS & BURGERS

8oz Sirloin

Hand-cut Chips, Rocket & Parmesan Salad, Balsamic Vine Tomatoes, Peppercorn Sauce, Blue Cheese & Cabernet Sauce or *Café de Paris Butter (gf) £26.95

10oz Ribeye

Hand-cut Chips, Rocket & Parmesan Salad, Balsamic Vine Tomatoes, Peppercorn Sauce, Blue Cheese & Cabernet Sauce or *Café de Paris Butter (gf) £28.95

Buttermilk Fried Chicken Burger

Buttermilk Fried Chicken, Pulled Chicken, Charred Sweetcorn & Spring Onion Relish, Baby Gem, Sliced Tomato, Paprika Aioli, Toasted Bun served with Skinny Fries & Slaw £15.45

Loopy's Beef Burger

6oz Beef Patty, Melted Monterey Jack, Bacon Jam, Dijonnaise, Baby Gem, Sliced Tomato, Toasted Bun served with Skinny Fries & Slaw £15.45

Bhaji Burger

Fried Onion, Butternut Squash & Carrot Patty, Lime Yoghurt, Mango, Coriander & Chilli Salsa, Sesame Slaw, Crispy Onions, Coriander Naan served with Skinny Fries & Slaw (v veo gf) £14.95

SIDE ORDERS

Tempura Vegetables, Lime Yoghurt (v) £5.75

Skinny Fries, Aioli (v veo gf) £3.95

Truffle & Parmesan Fries, Aioli (v gf) £4.95

Hand-cut Chips, Aioli (veo v gf) £3.95

Dressed Rocket & Parmesan Salad (veo v gf) £3.95

Sauteed Spring Greens, *Café de Paris Butter (gf) £4.5

*The 25 ingredients of the Café de Paris Butter (this is not vegetarian) Anchovies, Tomato, Dijon, Capers, Shallots, Parsley, Chives, Marjoram, Dill, Thyme, Tarragon, Rosemary, Garlic, Brandy, Mander, Worcester Sauce, Paprika, Curry Powder, Cayenne Pepper, White Peppercorn, Lemon Zest, Lemon Juice, Orange, Salt, Unsalted Butter



COFFEE & HOT DRINKS

- Cappuccino £2.9
- Latte £2.9
- Americano £2.6
- Flat White £2.7
- Espresso £2.2/£2.7
- Macchiato £2.9
- Chai Latte £3.3

HARRY'S HOT CHOCOLATES...£3

- Chocolate Orange
- White Chocolate & Butterscotch
- Mint Chocolate
- Tremendously Chocolatey
- With Cream & Marshmallows £3.75**

SPECIALTY TEAS

- English Breakfast £2.5
- Earl Grey £2.5
- Peppermint £2.5
- Fresh Mint Leaf £2.5
- Red Berry & Flower £2.5
- Organic Red Bush £2.5
- Lemon Grass & Ginger £2.5
- Jasmine Tea Pearls £2.5
- Camomile £2.5
- Green Tea £2.5

DESSERTS

Chocolate Plate

(Perfect to share)

Selection of Chef's Boozy Chocolate Truffles & Chocolate Dipped Madeleines (v) £8

Affogato

Artisan Double Espresso topped with Pistachio or Vanilla Ice Cream & Chocolate Dipped Madeleine (v veo) £6.25

Naughty Affogato... Add a shot of...

- 50ml Baileys £4.00 25ml Disaranno £3.75
- 25ml Kahlua £3.5 25ml Jamesons £3.75

Lemon Curd Ripple Cheesecake

Gingerbread, Blueberries & Basil, Lemon Curd £7.45

S'mores Chocolate & Salted Caramel Tart

Banana Ice Cream, Caramelised Walnuts £7.25

Vanilla Pod Crème Brûlée

Shortbread, Champagne Strawberries (v gfo) £7.45

Michelle's Sticky Toffee Pudding

Spiced Rum Butterscotch Sauce, Vanilla Pod Ice Cream (v) £7.50

Local Cheese Board Selection

Crackers, Fruit Loaf, Celery, Grapes, Heather's Harvest Sticky Carrot Chutney (v gfo) £9.95

Cheshire Farm Ice Cream & Sorbets

Please ask for today's selection, served with Shortbread & Seasonal Fruits (veo v gfo) £6



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DESSERT WINE & PORT

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

Garonnelles Sauternes, Lucien Lurton et Fils £4.45 75ml

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

Tanner's Patrono Ruby Port, Portugal NV £3.75 75ml

From the makers of Tanners Vintage Port, Tanners Patrono is a full and fruity Port with aromas and flavours of blackcurrants and plums.

Tanners Late Bottled Vintage, 2014 Portugal NV £4.95 75ml

Impressive ripe fruits with blackberry and cherry notes tinged with violets. Classically rich, full-bodied and long in flavour. Produced for Tanners by Churchill's.

Locally Sourced Lovingly Made

We are very lucky to have worked with and gained many close relationships with our local suppliers in Shropshire and the surrounding area. Through the past year we have had so much support from our suppliers, allowing us to carry on serving our customers through thick and thin. We would like to extend a huge thank you to our current local suppliers, and also look forward to working with some new faces. The list is quite extensive but to name a few...

Hallowdene Eggs, Withington Nr Shrewsbury

Peter Jarvis has been delivering us eggs for the last twenty five years starting at The Mytton and Mermaid, once we sold that we continued to use his delicious, free ranged eggs at Mad Jacks, Porterhouse, Darwin's Kitchen, Darwin's Townhouse and of course The Loopy Shrew

Wenlock Edge Farm, Much Wenlock

*The best sausages and charcuterie money can buy, and boy have we tried a fair bit!
We have been working alongside Wenlock Edge for a few years and are always so*

The Pastry Box, Wem

*Chef Daniel Smith used to work as our Executive Head Chef, and has now gone off to bigger and better things opening The Pastry Box in Wem... Make sure to get there early!
You can enjoy his sweet treats on our coffee bar.*

Buttercross Farm Butchers, Market Drayton

A fantastic quality assured butchers. In late 2019 their premises became 100% Gluten Free. You can try their Ribeye, Sirloins, ham, pork loin and roast Rack of Pork on Sundays with us

Corbetts of Shrewsbury Market

We have worked with John from Corbett's for Years and can always relay on his service with a smile and quality produce, he even allows us to steal one his team to do our kitchen portering every once in a while. Thanks John. You can enjoy his Minced beef for our burgers and chicken

Heathers Harvest, Shrewsbury

Gold Award winning Jams and Chutneys by Heather and her team made right here in Shrewsbury. These are also available to buy online.

The Bakehouse, Shrewsbury

Only our next door neighbour, and he produces the best sourdough in all the land... you don't mess with their sourdough