

# THE LOOPY SHREW

## Summer Group Party Menu

**Two Courses £25.95 Three Courses £29.95**

*A discretionary 10% service charge will be added to your final bill*

### FOR THE TABLE

Michelle's Focaccias, Chef's Whipped Butter (v) £4.75  
Romesco Dip, Toasted Almonds, Basil Oli, Toasted Flatbread (v) £5.25  
Big Green Olives & Marinated Garlic (veo v gf) £5.95  
Pulled Ham Hock & Pistachio Nuggets, Blue Cheese Dip £6.50  
Breaded Scampi, Tarragon Tartare, Charred Lemon £5.95  
Garlic & Herb Flatbread (v gfo) £4.25  
*Add Melted Three Cheese £2.5*

### STARTERS

Beetroot & Carrot Falafel, Lemon Tahini Yoghurt, Pomegranate, Coriander (v ve gf)  
Bloody Mary Prawn, Crayfish & Oak Smoked Salmon Cocktail, Pickled Cucumber,  
Crispy Shrimp & Capers, Toasted Brioche (gfo)  
Corbett's Chicken Liver Parfait, Gooseberry & Nettle Chutney, Toasted Brioche (gfo)  
Loopy's Fidget Scotch Egg, Spiced Carrot Chutney, Baby Gem  
Seasonal Soup of the Day, Focaccia & Chef's Butter (veo v gfo)

### MAINS

**Pan-fried Seabass**  
Chorizo, Garden Pea & Potato Cake, Pea Velouté, Wilted Spinach, Tomato Concasse,  
Crispy Shrimp & Capers (gf)

**Chicken Ballontine**  
Spinach & Toasted Pinenut Mousse, Roasted Red Pepper & Garlic Risotto, Chicken Crackling, Herb oil, Pea Shoots

**6oz Shropshire Beef Burger**  
Melted Monterey Jack, Red Onion Chutney, Whole Grain Mustard Mayo, Baby Gem, Sliced Tomato,  
Bakehouse Brioche Bun, Fries & Slaw

**Our Signature Wenlock Edge Pork, Caramelised Onion & Apple Sausages**  
Parisian Mash, Sautéed Seasonal Vegetables, Crispy Onions, Chef's Gravy

**Summer Vegetable Tagine**  
Courgette & Herb Cous Cous, Lime Yoghurt, Charred Flatbread (v ve gfo)

**8oz Sirloin**  
Hand-cut Chips, Rocket & Parmesan Salad, Balsamic Vine Roasted Tomatoes,  
Peppercorn Sauce (gfo)  
*£8 supplement*

HAND-CUT CHIPS,  
PAPRIKA AIOLI (V  
VEO GFO) £4.25

SKINNY FRIES,  
PAPRIKA AIOLI (V  
VEO GFO) £3.95

TRUFFLE AND  
PARMESAN FRIES,  
PAPRIKA AIOLI (V  
VEO GFO) £4.95

MICHELLE'S  
FOCACCIA, CHEF'S  
WHIPPED BUTTER (V  
VEO) £4.75

SAUTEED SPRING  
GREEN, HERB OIL (V  
VEO) £4.5

GARLIC & HERB  
FLATBREAD (V GFO)  
£4.25  
ADD MELTED THREE  
CHEESE £2.5

DRESSED ROCKET &  
PARMESAN SALAD,  
AGED BALSAMIC,  
OLIVE OIL (V VEO GF)  
£4.25

## DESSERTS

Honey & Yoghurt Pannacotta, Granola, Soured Blueberry Compote (gfo)  
Strawberrys & Cream Cheesecake, Shortcake, Champagne Macerated Strawberry Jelly  
S'mores Chocolate & Salted Caramel Tart, Pistachio Ice Cream, Caramelised Walnuts  
Michelle's Sticky Toffee Pudding, Spiced Rum Butterscotch Sauce, Vanilla Pod Ice Cream  
Vegan Vanilla Cheesecake, Soured Blueberries, Vegan Vanilla Ice Cream (v ve) £7.50

Local Cheese Board  
Crackers, Fruit Loaf, Celery, Grapes, Heather's Harvest Sticky Carrot Chutney (v gfo) £3 Supp

Cheshire Farm Ice Cream & Sorbets  
Please ask for today's selection, served with Shortbread & Seasonal Fruits (veo v gfo)



Have your drinks ready and waiting for you...

Please see our list of Bottled Wine, Champagne, Cava, Beer and Soft Drinks available for pre order.  
Pre ordered drinks for groups of 8 and more is highly recommended.



IF YOU HAVE ANY QUESTIONS ON THE ALLERGENS IN YOUR CHOSEN DISH  
PLEASE MAKE A MEMBER OF OUR TEAM AWARE

### T&C'S

We request your full pre order at least 4 days prior to your arrival.

On Saturdays we only offer a three course option.

Please submit the supplier pre order form to [hello@loopyshrew.com](mailto:hello@loopyshrew.com) at least 4 days  
prior to your arrival to confirm your booking.

any cancellations 48hours prior to the date of your booking will incur a £20 charge.

We highly recommend pre ordering drinks for your table.

Please see our supplied drinks pre order form.

On the date of your booking we are unable to take multiple payments.

Therefore one payment for the bill can be made either prior or post your reservation.

We very much look forward to welcoming you.

v - Vegetarian  
ve - vegan  
gf - gluten free  
gfo - gluten- free  
option available

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