# **SANDWICHES**

All served with Coleslaw and Crisps

## Sweet & Smokey BBQ Pulled Pork,

Apple & Celeriac Remoulade, Baby Gem, Toasted BakeHouse Brioche Bun (gfo) £10.95

# Open Prawn, Crayfish & Oak Smoked Salmon,

Rocket, Baby Gem, Capers, Bloody Mary Sauce, Charred Lemon, Toasted Brioche (gfo) £11.95

#### Grilled Marinated Chicken,

Wenlock Edge Honey Roasted Ham, Smashed Avocado, Sliced Tomato, Baby Gem, Wholegrain Mustard Mayo, Toasted Sourdough (gfo) £10.50

#### Loopy's Fish Finger Sandwich

Local Ale & Vodka Battered Fish Goujons, Tarragon Tartare, Mint & Pea Crush, Baby Gem on BakeHouse Brioche Bun (gfo) £10.50

#### Three Cheese Toastie

Mature Cheddar, Monterey Jack, Gruyere, Red Onion Jam, Toasted Sourdough (v) £9.50

### Beetroot & Carrot Falafel Flatbread

Whipped Goats Cheese, Pickled Vegetables, Pomegranates, Lemon & Tahini Yoghurt, Rocket, Garlic & Herb Oil, Toasted Seeds (v veo) £10.50

# Add...

Truffle & Parmesan Fries Paprika Aioli £4.95 Skinny Fries with Paprika Aioli £3.95 Rocket & Parmesan, Aged Balsamic & Olive Oil £3.95



# **SALADS**

# Chinese Chicken

Pulled Chicken, Pickled Chinese & Red Cabbage, Carrots, Charred Corn & Spring Onions, Crispy Wontons, Toasted Peanuts, Sesame, Soy & Honey Dressing (gfo) £15.25

#### Best of Shropshire Salad

Grilled Wenlock Edge Black Pudding & Smoked Bacon Lardons, Crispy Hallowdene Hens Egg, Crumbled Blue Cheese, Baby Gem, Radicchio, Pea Shoots Wholegrain Mustard & Honey Dressing £15.95

### Superfood Salad

Roasted Beetroot and Roasted Cauliflower, Giant Cous Cous, Baby Gem, Charred Honey & Thyme Apricots, Spinach, Baby Gem, Lemon Tahini Yoghurt (ve v gf)

Pan-fried Prawns £4.5 Whipped Goats Cheese £4 Pan-seared Minute Steak £5

### Loopy's Prawn & Crayfish Caesar Salad

Classic Caesar Dressing, Baby Gem & Chicory, Marinated Anchovies, Garlic Brioche Croutons, Crispy Pancetta, Shaved Parmesan £15.95

# WHILE YOU WAIT

Michelle's Focaccias, Chef's Whipped Butter (v) £4.75

Romesco Dip, Toasted Almonds, Basil Oil, 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**

**Loopy's Fidget Scotch Egg** Spiced Carrot Chutney, Baby Gem £7.5

#### Beetroot & Carrot Falafel

Lemon & Tahnin Yoghurt, Pomegranates, Coriander (v ve gf) £6.95

#### Bloody Mary Prawn, Crayfish & Oak Smoked Salmon Cocktail

Pickled Cucumber, Crispy Shrimp & Capers, Toasted Brioche, Charred Lemon (gfo) £10.50

#### Scorched Local Goats Cheese

Charred Thyme Apricots, Honey, Salted Walnuts & Chicory, Toasted Sourdough (v) £8.25

# Corbett's Chicken Liver Parfait

Gooseberry & Nettle Chutney, Toasted Brioche (gfo) £7.25

# Seasonal Soup of the Day

Focaccia & Chef's Butter (veo v gfo) £6.50

# SHARING BOARDS

#### Whole Honey, Rosemary & Garlic Baked Camembert

Toasted Sourdough, Salt & Pepper Twists, Pickled Vegetables, Spicy Carrot Chutney, Dressed Leaves (v gfo) £16.75

# The Loopy Board

Scotch Egg, Pulled Ham Hock & Pistachio Nuggets, Sticky Chipolatas, BBQ Pulled Pork, Sticky Carrot Chutney, Toasted Sourdough, House Salad £27.95

# Seafood Platter

Fish Goujons, Breaded Scampi, Oak Smoked Salmon, Prawn & Crayfish Caesar Salad, Toasted Sourdough, Tarragon Tartare, Charred Lemon £28.95



# **STEAKS & BURGERS**

## Buttermilk Fried Chicken Burger

Pulled Chicken, Paprika Aioli, Pickled Cabbage, Charred Corn & Spring Onions, Bakehouse Brioche Bun (gfo) £15.95

# 60z Shropshire Beef Burger

Melted Monterey Jack, Red Onion Chutney, Whole Grain Mustard Mayo, Baby Gem, Sliced Tomato, Bakehouse Brioche Bun £15.95 Add BBQ Pulled Pork... £3.5

#### Bhaji Burger

Fried Onion, Carrot & Butternut Squash Patty, Lemon & Tahini Yoghurt, Corn & Spring Onion Salsa, Spicy Carrot Chutney, Baby Gem, Coriander Naan served with Fries (v veo gfo) £15.50

#### **8oz Sirloin**

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



# **LOOPY'S FAVOURITES**

**Prawn & Crayfish Angel Hair** Lemon, Chilli, Chive & Parmesan Emulsion, Rocket, Shaved Parmesan £16.25

#### Local Ale & Vodka Battered Fish of the Day Hand-cut Chips, Minted Pea Crush, Tarragon

Iand-cut Chips, Minted Pea Crush, Tarragor Tartare, Charred Lemon £14.75

# Our Signature Wenlock Edge Pork, Caramelised Onion & Apple Sausages

Parisian Mash, Sauteed Seasonal Vegetables, Crispy Onions, Chef's Gravy £14.50

# Summer Vegetable Tagine

Courgette & Herb Cous Cous, Lemon & Tahini Yoghurt, Charred Flatbread (v ve) £14.25 Add Pan-fried Garlic King Prawns...£4.5 Add Pulled Chicken...£3.5



# **SIDE ORDERS**

Dressed Rocket & Parmesan Salad, Aged Balsamic, Olive Oil (v veo gf)£4.25

> Garlic & Herb Flatbread (v gfo) £4.25 Add Melted Three Cheese £2.5

Sauteed Spring Green, Herb Oil (v veo) £4.5

Michelle's Focaccia, Chef's Whipped Butter (v veo) £4.75

Truffle and Parmesan Fries, Paprika Aioli (v veo gfo) £4.95

Skinny Fries, Paprika Aioli (v veo gfo) £3.95

Hand-cut Chips, Paprika Aioli (v veo gfo)£4.25

# COFFEE & HOT DRINKS

Espresso £2.10/£2.50 Macchiato £2.60 Cortado £2.90

Americano f 2.80

Flat White £2.90

Cappuccino £3.10

Latte £3.10

Chai Latte £2.80

Dirty Chai Latte £3.20

Iced latte £3.15

Add any Syrup to any Coffee for 0.40p

Hazelnut, Caramel, Gingerbread, cinnamon, Vanilla, Chai

Dairy Alternatives Available upon request 0.10p Supp.

Soya, Coconut, Oat & Almond

# HARRY'S HOT **CHOCOLATE**

Chocolate Orange £3.45 White Chocolate & Butterscotch £3.45 Mint Chocolate £3.45 Tremendously Chocolatey £3.45

With Cream & Marshmallows 0.50p

# SPECIALTY TEAS

English Breakfast £2.7 Earl Grey £2.7 Peppermint £2.7 Fresh Mint Leaf £2.7 Red Berry & Flower £2.7 Organic Red Bush £2.7 Lemon Grass & Ginger £2.7 Jasmine Tea Pearls £2.7 Camomile £2.7

Green Tea £2.7

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# DESSERTS

# Honey & Yoghurt Pannacotta

Granola, Soured Blueberry Compote (gfo) £7.95

# Strawberries & Cream Cheesecake

Shortcake, Champagne Macerated Strawberry Jelly £7.95

#### S'mores Chocolate & Salted Caramel Tart

Pistachio Ice Cream, Caramelised Walnuts £7.25

# Michelle's Sticky Toffee Pudding, Spiced Rum

Butterscotch Sauce, Vanilla Pod Ice Cream £7.25

# Local Cheese Board

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) £6.25

# **Affogato**

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

# Naughty Affogato

Add a shot of... 50ml Baileys £4.00 25ml Disaranno £3.75 25ml Kahlua £3.5 25ml Iamesons £3.75

Michelle's Chocolate Truffles £2 per person Perfect with your Coffee or Tea





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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.

# BURGER

Buttermilk Fried Chicken Burger, Loopy's Beef Burger or Bhaji Burger Pint of Estrella, 175ml House White or Red Wine, or Glass of Prosecco Alcohol free options available

# Stay in the Loop FISH & CHIP

Includes: Local Ale Battered Fish of the Day, Hand-cut Chips, Minted Pea Crush Tarragon Tartare Sauce, Charred Lemon
Pint of Estrella, 175ml House White or Red Wine, o
Glass of Prosecco
Alcohol free options available

# STEAK NIGHT

8oz Sirloin, Hand-cut Chips, Rocket & Parmesan Salad, Balsamic Vin Tomatoes, Peppercorn, Blue Cheese or Café de Paris Butter and A Bottle of House Red or White Wine