

SUNDAY AT LOOPYS

WHILE YOU WAIT

Marinated Olives, Garlic, Cornichons & Peppers (ve v gf) £4.25

Maple Salted Almonds & Beer Nuts (v ve gf) £4.25

Sundried Tomato & Red Pepper Houmous, Herb Oil,
Paprika Pitta Chips (v ve) £5.50

Caramelised Red Onion & Roasted Garlic Focaccia, Whipped Black Olive Butter (v ve) £5.95

STARTERS

Beetroot Cured Salmon Blini

Pickled Cucumber, Orange & Dill Salad, Lemon Crème Fraiche £9.95

Roast Tomato & Red Pepper Soup

Basil Oil, Crème Fraiche, Chef's Focaccia (v ve gfo) £6.10

Loopy's Fidget Scotch Egg

Onion Jam, Pea Shoots £8.25

Panko Prawns

Sweet Chilli Jam & Spring Onions £9.50

Creamy Burrata, Caramelised Cherry Tomatoes & Shallot Bruschetta

Black Olive Tapenade, Dressed Rocket, Olive Tuile (v) £8.95

Thai Green Curry Welsh Mussels

Crispy Onions, Garlic Flatbread £7.95

Mediterranean Gigli Pasta

Roasted Tomatoes, Olive Antipasti, Rocket, Basil Pesto, Shaved Pecorino (v) £7.95

MAIN COURSE

All served with Rosemary & Garlic Roast Potatoes - Roasted Root vegetables & Seasonal vegetables

Roast Sirloin of Shropshire Beef

Yorkshire Pudding, Carrot Puree, Maple Mustard Roasted Carrot, Chef's Gravy (gfo) £21.50

Roasted Shropshire Belly Pork

Fidget Stuffing, Maple Mustard Roasted Carrot, Apple Sauce, Chef's Gravy (gfo) £17.95

Roast Chicken Supreme

Pancetta, Pork & Apricot Stuffing, Maple Mustard Roasted Carrot, Pig in Blanket, Bread Sauce,
Chef's Gravy (gfo) £16.95

Pan Seared Black & White Sesame Crusted Salmon

Saffron Jasmine Rice, Spicy Coconut Broth, Steamed Welsh Mussels, Courgette Ribbons,
Fine Beans, Crispy Onions (gfo) £18.25

Rainbow Vegetable Wellington

Layered Beetroot, Butternut Squash, Courgette & Spinach, Basil Pesto wrapped in Vegan Puff Pastry,
Carrot Puree & Tenderstem £16.95

Why Not Add..

Yorkshire Pudding £2. Broccoli & Cauliflower Cheese £4.50. Pigs in Blankets £4.50 Fidget Stuffing £4
Extra Gravy £2.50. Family Gravy £5

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CAN NOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE 14 LEGAL ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

DESSERTS

Blood Orange Pannacotta

Mint Syrup, Chef's Granola, Orange Tuille £7.50

Loopy's Chocolate Pistachio Cheesecake

Pistachio Cream Cheese, Toasted Katafi, Crushed Pistachios, Dark Chocolate Ganache (v) £10.75

Strawberry & Lemon Curd Pavlova

Macerated Strawberries, Chantilly, Crumbled Shortbread (v ve gf) £6.95

Strawberries & Cream Cheesecake

Vanilla Cheesecake, Sweet & Sour Strawberries, Mint Syrup (v ve) £8.95

Salted Caramel Brownie

Vanilla Ice Cream (ve v gf) £8.25

Chef's Triple Chocolate Brownie

Dulce Leche, Vanilla Ice Cream £7.50

Cinnamon Sugared Churros

Salted Dark Chocolate Sauce

Local Cheese Board

Welsh Vintage Cheddar, Shropshire Blue & Local Brie, Chutney, Crackers, Grapes & Celery (v gfo) £15.75

Taylor's Ruby Port NV - Portugal

Full-bodied and firm, the palate is crammed with luscious black fruit flavours.

Bottle. £53.50. 100 ml £8.20. 50ml £4.20

Affogato

Double Espresso with Vanilla Ice cream or Chocolate Ice Cream & Shortbread (v) £6.45

Naughty Affogato

50ml Baileys £4.90. 25ml Disaronno £4.25 25ml Kahlua £2.95

After Dinner Tipples

After Eight Martini

Espresso, Absolut Vodka, Kahlua,
Chocolate Syrup, Crème De Menthe, After Eight £10.50

Pistachio Martini

Absolut Vodka, Disaronno, Pistachio Syrup, Almond Milk, Crushed Pistachio £9.25

Espresso	£2.35	£2.85
Macchiato		£2.95
Cortado		£3.20
Americano		£3.10
Flat White		£3.40
Cappuccino		£3.60
Latte		£3.60
Chai Latte		£3.60
Dirty Chai Latte		£3.80
Iced Latte		£3.95

English Breakfast	£3.40
Earl Grey	£3.40
Peppermint	£3.10
Fresh Mint Leaf Tea	£3.10
Red Berry & Flower	£3.10
Lemon Grass & Ginger	£3.10
Camomile	£3.10
Green Tea	£3.10