

THE SHREWSBURY ARMS

BAR & RESTAURANT

MAIN COURSES

PAN SEARED SEA BASS

SAUTEED JERSEY ROYALS, SAMPHIRE,
CAPER & CHERRY TOMATO BEURRE BLANC
(GF) 18.00

BEER BATTERED FISH & CHIPS ★

BEER BATTERED COD, CHUNKY CHIPS,
TARTAR SAUCE, MUSHY PEAS, LEMON
WEDGE 16.50

KING PRAWN & SALMON

PAPPARDELLE

KING PRAWNS & SMOKED SALMON SLOW
COOKED IN A TOMATO & CHILLI SAUCE
WITH PAPPARDELLE PASTA, BABY LEAF
SPINACH & GRANA PADANO 17.00

PIE OF THE DAY ★

CHUNKY CHIPS / SAUTEED JERSEY ROYALS,
BUTTERED CABBAGE & BEER GRAVY 16.50

KATSU CURRY SKEWER

BREADED MARINATED CHICKEN SKEWER
WITH KATSU CURRY SAUCE, JASMINE RICE,
KIMCHI SLAW, SPRING ONIONS, SESAME &
POPPY SEEDS 17.00

GNOCCHI ARRABIATA

PAN SEARED GNOCCHI IN AN ARRABIATA
SAUCE WITH BURATTA MOZZERELLA, RED
PESTO OIL, WILD ROCKET & GRANA PADANO
(V) 17.00

8 OZ FILLET

THE MOST TENDERER CUT OF STEAK

SERVED WITH CHUNKY CHIPS, ROAST GARLIC & THYME FIELD MUSHROOM, SHAVED
PARMESAN & ROCKET SALAD (GF) 30.00

10 OZ SIRLOIN

MOST DELICATE IN FLAVOUR WITH A FIRMER TEXTURE - SERVED WITH CHUNKY
CHIPS, ROAST GARLIC & THYME FIELD MUSHROOM, SHAVED PARMESAN & ROCKET
SALAD (GF) 26.00

SIDES

FRIES / CHUNKY CHIPS 4.00

SALT & PEPPER FRIES 6.00

TRUFFLE PARMESAN FRIES

ONION RINGS 4.00

GARLIC & CHEESE CIABATTA 6.00

PEPPERCORN & BRANDY SAUCE 2.50

SHROPSHIRE BLUE SAUCE 2.50

CHIMMICHURI SAUCE 2.50

BURGERS

ALL OUR BURGERS ARE SERVED IN A PRETZEL BUN WITH FRIES
UPGRADE TO SALT & PEPPER/ TRUFFLE PARMESAN 3.00

BIG BOY BIRRIA BEEF

DOUBLE CHEESEBURGER LOADED WITH BIRRIA BRISKET WITH
JALAPENO RANCH & CHIPOTLE MAYO 17.00

BLACK N BLUE

DOUBLE CHEESE BURGER LOADED WITH GARLIC FRIED
MUSHROOMS, SHROPSHIRE BLUE CHEESE SAUCE & CRISPY
ONIONS 16.50

GOCHUJANG CHICKEN

DOUBLE BUTTERMILK FRIED CHICKEN BURGER LOADED WITH
GOCHUJANG SAUCE & KIMCHI SLAW 16.50

BANGKOK BADBOI

DOUBLE THAI INSPIRED BEAN BURGER WITH SWEET CHILLI
SAUCE & ASIAN SLAW (VE) 15.00

DIRTY FRIES

PEPPERCORN STEAK

GARLIC BUTTER TOSSED FRIES LOADED WITH
AN 8OZ RUMP STEAK, PEPPERCORN SAUCE & CRISPY
ONIONS (GF) 22.00 - add cheese 0.50

BIRRIA BEEF FRIES

GARLIC BUTTER TOSSED FRIES LOADED WITH
CHEESE, BIRRIA BEEF BRISKET, GUACAMOLE,
JALEPENO RANCH & SALSA (GF) 16.00

SWEET TREATS

WHITE CHOCOLATE & STRAWBERRY ETON MESS

FRESH BRITISH STRAWBERRIES, SUMMERBERRY COMPOTE, CHANTILLY
WHIPPED CREAM, WHITE CHOCOLATE SAUCE (GF) 8.00

TRIO OF YARDE FARM ICECREAM / SORBET

PLEASE ASK FOR TODAYS FLAVOURS (GF) 6.00

S'MORES GALORE SHARING SUNDAE

CHOCOLATE & VANILLA ICECREAM, CHOCOLATE SAUCE, BROWNIE CHUNKS,
WHIPPED CREAM, TOASTED MARSHMELLOWS & COCOA 15.00

VANILLA & RASPBERRY CREME BRULEE ★

SERVED WITH A SEASONAL FRUIT COMPOTE AND SHORTBREAD BISCUIT
8.00

TRIPLE CHOCOLATE FUDGE BROWNIE

VANILLA POD ICE CREAM, MILK & WHITE CHOCOLATE
SAUCE 8.00

BISCOFF STICKY TOFEE PUDDING

STICKY TOFEE PUDDING WITH SALTED CARAMEL ICE
CREAM, TOFEE SAUCE & BISCOFF CRUMB 8.00

EVEN MORE OF A MESS SHARING SUNDAE

STRAWBERRY & VANILLA ICE CREAM, CHANTILLY WHIPPED CREAM, FRESH
STRAWBERRIES, SUMMERBERRY COMPOTE, CRUSHED MERINGUE, WHITE
CHOCOLATE SAUCE (GF) 15.00

BRITISH CHEESE BOARD ★

WITH ONION JAM, CRACKERS AND GRAPES 9.00

HOT DRINKS

LATTE 3.25

AMERICANO 3.25

FLAT WHITE 3.25

CAPPUCCINO 3.25

ESPRESSO 3.00

DOUBLE ESPRESSO 4.00

HOT CHOCOLATE 3.50

LIQUEUR COFFEE 5.75

THE SHREWSBURY ARMS

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STARTERS & SMALL PLATES

SALT & PEPPER SQUID

BANG BANG SEASONING, SOY GLAZE
(GF) 8.00

GAMBAS PIL PIL ★

KING PRAWNS COOKED IN OLIVE OIL
WITH GARLIC & CAYENNE PEPPER WITH
CIABATTA CROUTE'S 9.00

SOUP OF THE DAY ★

FARMHOUSE BUTTER & TOASTED
CIABATTA 7.00

GOCHUJANG CHICKEN WINGS

FRIED CRISPY WINGS COATED IN
GOCHUJANG SAUCE WITH KIMCHI SLAW
(GF) 9.00

TRUFFLE, HONEY & BBQ TENDERS

WITH SPRING ONIONS & HOT CHEESE
SAUCE 9.00

PANKO BREADED BURRATA

SERVED WARM NOT HOT
ARRABIATA SAUCE & BLACK OLIVE
TAPANADE 9.00

OVEN BAKED FLAT MUSHROOMS

CARAMELISED ONION CHUTNEY,
SHROPSHIRE BLUE, WILD ROCKET &
TRUFFLE OIL & TOASTED CIABATTA (V)
8.00

MOZZARELLA STUFFED DOUGH BALLS

GARLIC & CHIVE BUTTER & PARMESAN
SHAVINGS (V) 9.00

FULLY LOADED NACHOS TO SHARE

TORTILLA NACHO CHIPS LOADED WITH BIRRIA BEEF BRISKET, AMERICAN CHEESE, NACHO CHEESE SAUCE JALEPENO RANCH DRESSOMG,
GUACAMOLE & SALSA. JALEPENOS (GF) 18.00

OVEN BAKED CAMEMBERT TO SHARE ★

SERVED WITH CIABATTA, ONION JAM & DIPPING OILS 12.50

GLUTEN FREE ALTERNATIVE AVAILABLE INDICATED WITH ★

SUNDAY LUNCH - 12 TIL 6

ALL ROASTS COME WITH SEASONAL VEGETABLES & CAULIFLOWER CHEESE

SUNDAY SHARING PLATTER

BEEF TURKEY & GAMMON WITH STUFFING & PIGS IN BLANKETS, YORKSHIRE PUDDINGS &
ROAST POTATOES. TRADITIONAL GRAVY 25.00

HONEY MUSTARD ROAST HAM

SLOW COOKED GAMMON JOING, GLAZED
WITH ENGLISH MUSTARD & HONEY,
ROASTED CARROTS AND ROAST POTATOES.
TRADITIONAL GRAVY 16.50

HERB CRUSTED LEG OF LAMB

SWEET POTATO PUREE, POT ROASTED
CELERIAC, ROAST POTATOES.
TRADITIONAL GRAVY 16.50

SLOW COOKED BLADE OF BEEF

RUBBED IN HERBS & SLOW ROASTED
WITH ROAST POTATOES, YORKSHIRE
PUDDING & TRADITIONAL GRAVY 16.50

SHROPSHIRE ROAST TURKEY

PORK STUFFING, ROAST POTATOES,
PIGS IN BLANKETS & TRADITIONAL
GRAVY 16.50

BEETROOT & BUTTERNUT SQUASH WELLINGTON (V)

SERVED WITH ROAST POTATOES, CARROTS &
PARSNIPS & VEGETERIAN GRAVY 15.50