

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

CHORIZO CHICKEN

CHICKEN BREAST STUFFED WITH CHORIZO
SAUSAGE, BASIL & SUNDRIED TOMATOES,,
WRAPPED IN PARMA HAM WITH A RICH
MASCARPONE ORZO PASTA, WILD ROCKET &
PARMESAN SUNBLUSHED TOMATO &
OREGANO OIL 18.00

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

22OZ TOMAHAWK FOR 2

THE MOST FAMOUS OF RIB EYE SERVED WITH CHUNKY CHIPS, ROAST GARLIC & THYME
FIELD MUSHROOM, SHAVED PARMESAN & ROCKET SALAD (GF) 65.00

8OZ 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

FRIES / CHUNKY CHIPS 4.00

SALT & PEPPER FRIES 6.00

TRUFFLE PARMESAN FRIES

ONION RINGS 4.00

GARLIC & CHEESE CIABATTA 4.00

PEPPERCORN & BRANDY SAUCE 2.50

SHROPSHIRE BLUE SAUCE 2.50

CHIMMICHURI SAUCE 2.50

SIDES

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
JALEPENO 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

BOEF LA FRANCE

DOUBLE CHEESEBURGER LOADED WITH A CHEESEY POTATO
ROSTI, HOT CHEESE SAUCE & FRENCH ONION CHUTNEY WITH
PICKLES & ROCKET 17.00

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 22.00

MOTHERCLUCKIN' MAC FRIES

GARLIC BUTTER TOSSED FRIES LOADED WITH
MACARONI CHEESE, HOT CHEESE SAUCE, BUFFALO
CHICKEN TENDERS, CRISPY ONIONS & CHIPOTLE
MAYO 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 (GF) 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 (GF) 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	FLAT WHITE	3.25	ESPRESSO	3.00	HOT CHOCOLATE	3.50
AMERICANO	3.25	CAPPUCCINO	3.25	DOUBLE ESPRESSO	4.00	LIQUEUR COFFEE	5.75

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STARTERS & SMALL PLATES

SALT & PEPPER SQUID

BANG BANG SEASONING, SOY GLAZE
(GF) 8

GAMBAS PIL PIL ★

KING PRAWNS COOKED IN OLIVE OIL
WITH GARLIC & CAYENNE PEPPER WITH
CIABATTA CROUTE 9

SOUP OF THE DAY ★

FARMHOUSE BUTTER & TOASTED
CIABATTA 7

GOCHUJANG CHICKEN WINGS

FRIED CRISPY WINGS COATED IN
GOCHUJANG SAUCE WITH KIMCHI SLAW 9

TRUFFLE, HONEY & PARMESAN 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) 8

BIRRIA BEEF CROQUETTES

JALEPENO & CHIVE RANCH DRESSING
& WILD ROCKET 8.50

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 JOINT, GLAZED
WITH ENGLISH MUSTARD & HONEY,
ROASTED CARROTS AND ROAST POTATOES.
TRADITIONAL GRAVY (GF) 16.50

SHROPSHIRE ROAST TURKEY ★

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

SLOW COOKED BLADE OF BEEF ★

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

MOOLESS STEAK AND ALE VEGAN PIE (VG) (GF)

VEGAN STEAK & ALE PIE SERVED WITH
SAUTEED JERSEY ROYALS OR CHUNKY
CHIPS WITH CABBAGE AND BEER
GRAVY 16.50