

3 course set menu. Lunchtime £25.95 Evenings £28.95



Leek & potato Soup, crusty bread & butter. $\pounds 6.50~{
m O}~{
m V}$

Chilli chicken soft taco, citrus mayo, pico de gallo, guacamole. $\pounds7.75$

Cured salmon gravadlax, horseradish mayo, pickled cucumber, sourdough toasts. $\pounds 8~O$

Mushroom Yuk Sung, lettuce cups, spring onion, cucumber & chilli, soy dipping sauce. £7.25



The Shrewsbury Arms burger with smoked bacon & cheddar, tomato relish, gem lettuce, tomato served with skinny fries. $\pounds 16$ O

 $^{1\!\!/_2}$ Shrewsbury arms roast chicken, thick cut chips, house salad, coles law and your choice of sauce BBQ, Piri Piri, garlic mayonnaise, sweet chilli. £17.95 G

Pork medallions, boulangère potatoes, tender stem broccoli, mustard & brandy cream sauce. $\pounds 18~{
m G}$

Mixed bean, lentil & vegetable shepherd's pie topped with cheesy mash, garden peas. $\pounds 14.50$ Ve

Pan fried Seabass, crushed new potatoes, green beans, peas & bacon a la Francais. £19 G



Apple & raspberry crumble with vanilla custard. £7.25 G OD Lotus Biscoff cheesecake with vanilla ice cream. £7.25
Rich chocolate & almond tart with coconut sorbet. £7.25 G Ve D Baked egg custard tart with poached rhubarb. £7.25

At the Shrewsbury Arms we love using fresh local ingredients where possible. We make everything on our menu except for our bread and ice cream. If you have an allergy or food intolerance please inform a team member and they will be happy to advise you. Unfortunately we cannot guarantee any of our dishes will be nut free or gluten free as we do use nuts and flour in the kitchen.

We do try and remove all bones from fish products but sometimes the odd one slips through the net. V= vegetarian V= vegan D= dairy free OD= option to adapt to dairy free G= gluten free O= option to adapt to gluten free