



Local Pub, Locally Sourced, Freshly Made

NIBBLES

Mixed Olives £3.00

Crusty Bread- Extra Virgin Rapeseed Oil- Balsamic Vinegar £3.50 (or with **Olives** £6.00)

Garlic Ciabatta Bread £3.95/ **Cheddar** £4.95

Pesto Ciabatta Bread £3.95 / **Parmesan** £4.95

STARTERS

(v) Soup of the Day

Fresh Bloomer Bread £4.95

Duck Liver, Smoked Bacon & Madeira Wine Pate

Winter Spiced Cranberry Chutney - Herb Crostini £6.25

Peppered Smoked Mackerel

Citrus, Pomegranate & Dill Salad – Lemon Dressing £6.00

Traditional Haggis

Welsh rarebit - Beetroot & Cranberry Relish - Watercress Salad £6.00

Welsh Mussels (check blackboard for sauce of the day)

Ciabatta Bread £6.50 / £11.50 Main

(v) Indian Spiced Spinach, Lentil & Cashew Nut

Vegetarian Koftas

Ketcham Salad – Homemade Flat Bread - Mint Yoghurt £5.75

Crispy Coconut Prawns

Melon Salsa – Lime, Malibu & Chilli Dressed Salad £6.50

(v) Home Made Nachos

Guacamole – Tomato Salsa - Sour Cream - Cheddar Cheese £5.75

Smoked Salmon & Crispy Serrano Ham Caesar

Salad Dill Croutons - Crispy Capers - Pea Shoots £6.50

FROM THE GRILL

Local Chargrilled Steak with a Tomato & Rocket Salad – Garlic Mushrooms - Onion Rings - Handcut Chips

10oz Rump £16.95

8oz Sirloin £17.50

10oz Rib Eye £18.95

20oz Rump £27.95 (Served on a chopping board) - Onion Rings – Garlic Mushrooms - Rocket & Tomato Salad - a bowl of Chips – good to share or for very hungry people!

Add Garlic Buttered King Prawns £3.95

Add – Peppercorn / Diane / Blue Cheese Sauce £3.00

The Sun Inn Mixed Grill

Rump Steak - Gammon Steak - ½ Chicken Breast - Pork Sausage - Fried Egg - Onion Rings – Garlic Mushrooms – Tomato - Peas - Handcut Chips. Ideal for large appetites! £18.95

10 oz Gammon Steak

Free Range Fried Egg- Grilled Pineapple - Handcut Chips – Garden Peas £11.95 (smaller portion £8.50)

Homemade 8oz Beef Burger - Tomato Relish – Tomatoes – Lettuce – Red Onions – Coleslaw - Handcut Chips £11.00 (Smaller portion £8.00)

Hunters Chicken Burger Bacon – Mozzarella – BBQ Sauce - Tomatoes – Lettuce – Red Onions – Coleslaw - Handcut Chips £13.00 (Smaller portion £11.00)

Customise your burger – add Mature Welsh Cheddar; Shropshire Blue Cheese; Onion Rings; Mushrooms; Fried Egg; Smoked Bacon; Smoked Cheddar; Mozzarella **for £1 Each**

Light Bite Menu also available
Every day from 12pm until 6pm

MAINS

Pulled BBQ Beef

Yorkshire Pudding - Roast Potatoes & Parsnips – Onion Rings - Homemade BBQ Baked Beans - Celeriac Slaw £13.50

Pan Roast Duck Breast

Lyonnais Potatoes – Sautéed Kale – Roast Carrots – Madeira Wine & Shallot Gravy £16.95

(Please allow 25-minute cooking time)

Venison Meatloaf

Champ Mash – Sautee Greens & Bacon - Mulled Wine Gravy- Parsnip Crisps £11.00

Jerk Chicken Supreme

Paprika Spiced New Potatoes - Sweetcorn & Pineapple Relish- Collard Greens £12.95

Pie of the Day (See blackboards or ask a member of staff)

Chips or Mash – Garden Peas - It's big! £13.00

(Smaller Portion £10.00) (Please allow 20 minutes cooking time)

Home Farm Pork Sausages or Braised Faggots

Mash Potato – Onion & Cider Gravy – Choice of Spiced Red Cabbage or Peas £10.50 (smaller portion £8.50)

Curry of the Day (check blackboard for sauce of the day)

Served with Basmati Rice

Chicken £11.00 (Smaller portion £9.00)

King Prawn £12.50 (Smaller portion £9.75)

Vegetable £10.50 (Smaller portion £8.50)

Go ½ ½ with **Handcut Chips & Rice** for £1.50

FISH

Beer Battered Haddock

Pea Puree - Tartare Sauce - Handcut Chips £12.50 (Smaller portion £9.50)

Hake Loin Chowder (Cullen Skink)

Mussels – Clams – Prawns – Green Beans – Crispy Salted Kale £13.50

Pan Fried Seabass

Roasted Thyme New Potatoes - Green Beans - Champagne & Prawn Butter Sauce £12.95

VEGETARIAN

Spicy Homemade Vegetable Burger

Tomato Relish – Tomatoes – Lettuce- Red Onions – Coleslaw – Chips £11.00 (Choice of toppings from meaty burger options)

Wild Mushroom, Leek & Chestnut Wellington

Roasted Smoked Paprika New Potatoes – Sautéed Kale - Stroganoff Sauce £11.00

Ricotta & Spinach Tortellini

Arrabiatta Sauce – Black Olives – Parmesan, Rocket & Fennel Salad £11.00

**When you are ready
Please order at the bar**

WINE OF THE MONTH

Rose Blush, Jas des Vignes (French) £17.50

Crisp & lively, dry & fruity with a smooth taste of Watermelon & Ripe Peaches

Cotes Du Rhone, Epicuriale £19.50

Fresh & fruity with aromas of strawberries & raspberries. A wine for pleasure and full of finesse

SIDE ORDERS

Chips £3.00
Peppercorn / Diane / Blue Cheese Sauce £3.00
Mash potatoes £2.50
Side Salad £3.00
Mushrooms £1.50
Bowl of Onion Rings £3.00
Coleslaw £1.50
Seasonal Vegetables £3.00
Rocket, Tomato & Parmesan Salad £3.50

LITTLE PERSONS MENU

All dishes are £6.00 and come with a **free scoop of ice cream for pudding!** (Suitable for children up to 10 years old)

Tuck Shop Pop (sugar free) £1.00 – Cola / Lemonade
Cherryade / Orangeade / Limeade

Soup & Bread (£4.00)
Burger & Chips
Gammon & Chips
Sausage, Mash & Gravy
Battered Haddock Goujons & Chips
Chicken Nuggets & Chips
Penne (In place of Macaroni) Cheese & Garlic Bread
Homemade Mini Margherita Pizza & Chips

If you have any special dietary requirements or allergies please let us know as certain allergens may relate to just one component of the dish, which may easily be substituted or removed as all our food is made fresh in our kitchen. Please speak to a member of the team who will be happy to help.

HOMEMADE DESSERTS

Warm Chocolate Brownie

Toffee Fudge Ice Cream – Candid Pecans - Chocolate Sauce £5.75

Bread & Butter Pudding

Vanilla Custard £5.75

Chocolate Pavlova

Chantilly Cream – Toasted Hazelnuts – Chocolate Sauce £5.75

Winter Berry & Apple Crumble

Vanilla Ice Cream or Custard £5.75

Mocha Crème Brulee

Shrewsbury Biscuit £5.50

Sticky Fig Pudding

Butterscotch Sauce– Candid Pecans - Vanilla Custard £5.75

Belgian Waffle

Butterscotch Sauce - Honeycomb Ice Cream £5.75

Cheshire Farm & Woodlands of Erbistock

Ice Creams Choose **3 scoops** of the following all served with a homemade Shrewsbury biscuit for £5.50 –

Vanilla / Chocolate / Strawberry / Honeycomb/ Espresso /
Bubble-Gum / Toffee Fudge / Rum & Raisin /
Gooseberry & Elderflower / Lime Sorbet / Blackcurrant Sorbet

CHEESEBOARD

Smoked Cheddar / Mature Cheddar /
Shropshire Blue / Welsh Brie / Goats Cheese

Tomato Chutney - Biscuits
3 Cheeses for £6.75 or All 5 Cheeses for £8.75

Taylor's Port £3.50

PUDDING WINES

Monbazillac, Chateau Le Fage (France)

3.20 80ml / 12.50 half bottle

This is a luscious dessert wine, brimming with ripe botrytized fruit, both complex and intense.

Minervois, Muscat de Saint-Jean (France)

3.20 80ml / 12.50 half bottle

A soft, grapy desert wine which is both highly aromatic & deliciously sweet.

COFFEE

Cafetiere £2.50 per person

Espresso £1.75

Americano £2.00

Double Espresso / Cappuccino / Latte £2.75

Hot Chocolate £2.75

Baileys Hot Chocolate / Latte £5.00

Luxury Hot Chocolate (cream and marshmallows) £3.50

Mocha (Hot Chocolate with a shot of Espresso Coffee) £3.50

Tea / Decaf Tea / Earl Grey / Green / Pepper Mint /
Orange / Blackcurrant / Camomile / Forest Berries £2.25

Liqueur Coffees –

Parisienne (Brandy) / **Gaelic** (Scottish Whisky) /

Irish (Irish whiskey) / **French** (Grand Marnier) /

Italian (Amaretto) / **English** (Gin) / **Calyпсо** (Tia Maria)

Russian (Vodka) / **Seville** (Cointreau) - All £5.00