**Local Pub, Locally Sourced, Freshly Made**

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**NIBBLES**

**Mixed Olives** £2.50

**Crusty Bread**- Extra Virgin Rapeseed Oil- Balsamic Vinegar£3.50 (or with **Olives** £5.50)

**Garlic Ciabatta Bread** £3.50**/ Cheddar** £4.50

**Pesto Ciabatta Bread** £4.00 / **Parmesan** £5.00

**STARTERS**

**(v) Soup of the Day**

Fresh Bloomer Bread £4.95

**Pan Fried Pigeon Breast**

Beetroot, Walnut & Cherry Tomato Salad- Whisky & Thyme Dressing £6.50

**Spicy Devilled Duck Livers**

Mushrooms -Toasted English Muffin £6.25

**(v)Baked Shakshuka Egg**

(Middle Eastern dish with chilli & chickpeas)Flat Bread- Yogurt

£6.00 / £10.50 Main

**Salmon & Dill Fishcakes**

Horseradish Creme Fraiche – Mix Leaf Salad £6.00 / £11.00 Main

**Welsh Mussels** (check board for sauce of the day)

Ciabatta Bread £6.00 / £11.00 Main

**(v) Baked in the Box Camembert**

Studded with Rosemary & Garlic – Focaccia Bread

(Perfect to Share)(Please allow 15 minutes cooking time)£7.00

**FROM THE GRILL**

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

**10oz Rump** £16.00

**8oz Sirloin** £17.00

**10oz Rib eye** £18.50

**20oz Rump** £26.50(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** £3.50

**Add – Peppercorn / Diane / Blue Cheese Sauce** £2.50

**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 £11.75 (smaller portion £9.50)

**Homemade 8oz Dexter Beef Burger** - Tomato Relish

**Thai Spiced Chicken Burger** – Lemongrass & Lime Crème Fraiche

Tomatoes – Lettuce – Red Onions – Coleslaw - Handcut Chips £10.50 (Smaller portion £8.50)

**Customise your burger – add** Mature Welsh Cheddar; Welsh Brie; Perl Las Blue Cheese; Onion Rings; Mushrooms;

Fried Egg; Smoked Bacon; Black Pudding; Pineapple; Gherkins,

Smoked Cheddar **for 75p Each**

Also available Light Bite Menu everyday from 12pm until 6pm

**MAINS­**

**Pulled BBQ Chicken**

Homemade BBQ Baked Beans & Smoked Bacon – Corn on the Cob – Onion Rings –Cajun Spiced Fries - Coleslaw £12.95

**Roasted Pork Loin**

Hazelnut, Pistachio & Apricot Stuffing -Madeira Gravy -

Chantey Carrots – Green Beans – Herb Mash £12.95

**Chicken Supreme à la King**

Pepper & Sherry Cream Sauce - Parmentier Potatoes

- Sugar Snap Peas - Broccoli £12.95

**Roasted Rump of Lamb** (served pink)

Dauphinoise – Roasted Chantenay Carrots – Mint & Redcurrant Sauce £14.50(Please allow 25 minutes cooking time)

**Pan Fried Duck Breast**

Dauphinoise Potato – Stir Fry Spring Greens – Black Cherry Sauce £13.50

**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)

**Pie of the Day** (See board or ask staff)

Chips or Mash – Garden Peas - It’s big! £13.00 (or it’s smaller for £10.00) (Please allow 20 minutes cooking time)

**Curry of the Day** (Please see board for today’s curry)

Served with Fragrant Rice

**Chicken** £11.00 (Smaller portion £8.50)

**King Prawn** £12.00(Smaller portion £9.75)

**Vegetable** £10.50 (Smaller portion £8.00)

Add **Handcut Chips** for £1.50

 **FISH**

**Salmon Supreme**

Roasted Red Pepper Sauce- Charred Mediterranean Vegetables -Roasted New Potatoes £12.95

**Beer Battered Haddock**

Pea Puree - Tartare Sauce - Handcut Chips £12.00

(Smaller portion £9.50)

**Pan Fried Fillet of Seabass**

Clams, Mussels & Sweet Potato Chowder £12.95

**VEGETARIAN**

**Homemade Vegetable Burger**

Tomato Relish – Tomatoes – Lettuce- Red Onions – Coleslaw – Chips £10.50(Choice of toppings from meaty burger options)

**Roasted Pepper & Wild Mushroom Tagliatelle**

Spinach-Pine nuts- Goats Cheese £10.50

**Moroccan Stew**

Chick Peas – Spinach – Cous Cous – Flat Bread £10.50

**When you are Ready**

**Please order at the bar**

**WINE OF THE MONTH**

**Chateau D’Aigueville, Cote du Rhone** £20

The wines from Chateau D’Aigueville are powerful, generous and supple on the palate with soft red berry flavours and warming spice.

**Frascati Secco** £17.50

Dry with a velvet smooth flavour. This white wine should be enjoyed is young. Great with Seafood.

**SIDE ORDERS**

Chips £3.00

Mash potatoes £2.50

Side Salad £2.50

Mushrooms £1.50

Bowl of Onion Rings £3.00

Coleslaw £1.50

Seasonal Vegetables £2.50

Rocket, Tomato & Parmesan Salad £3.00

**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 – Cola / Cherryade / Orangeade / Lemonade / 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

All dishes come with a choice of Beans or Peas

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.

**PUDDINGS**

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**Vanilla Cheesecake**

Berry Compot- Chantilly Cream £5.50

**Sticky Toffee Pudding**

Butterscotch Sauce – Vanilla Ice Cream £5.50

**Pannatone Chocolate Bread & Butter Pudding**

Vanilla Custard £5.50

**White Chocolate Crème Brulee**

Shrewsbury Biscuit £5.50

**Chocolate Brownie**

Chocolate Sauce – Vanilla Ice Cream £5.50

**Belgium Waffle**

Butterscotch Sauce – Vanilla Ice Cream £5.50

**Cheshire Farm & Woodlands of Erbistock Ice Creams** Choose **3 scoops** of the following all served with a homemade Shrewsbury biscuit for £5.00 –

Vanilla / Chocolate / Strawberry/ Honeycomb/ Milk

 Toffee Fudge / Blackcurrant Sorbet

**CHEESEBOARD**

Smoked Cheddar / Mature Cheddar / Perl Las /

 Welsh Brie /Goats Cheese

Tomato Chutney - Biscuits

3 Cheeses for £6.50 or All 5 Cheeses for £8.50

**Taylor’s Port** £2.90

**PUDDING WINES**

Vistamar late Harvest Moscatel (Chile)

- 375ml btl £12.50 – 80ml glass £3.00

(Papaya, Peach & Honey Aromas & Honeyed-fruit flavours)

Muscat de Saint-Jean-de-Minervois, (France)

- 375ml btl £12.50 – 80ml glass £3.00

(Soft, Grapey, Aromatic & Deliciously Sweet)

**COFFEE**

Cafetiere £2.00 per person

Espresso £1.50

Americano £2.00

Double Espresso / Cappuccino / Latte £2.50

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) £3.00

Tea / Decaf Tea / Earl Grey / Green / Pepper Mint / Orange / Blackcurrant / Camomile / Forest Berries £2.00

Liqueur Coffees –

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

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

 **Italian** (Amaretto) / **English** (Gin) / **Calypso** (Tia Maria) **Russian** (Vodka) / **Seville** (Cointreau) - All £5.00