



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

Haggis, Neepes & Tatties Cake Polenta Crust

Watercress & Spring Onion Salad - Whisky, Cranberry & Orange Relish £6.00

Venison, Pork & Juniper Patties

Cranberry & Orange Relish - Watercress, Daikon Radish & Spring Onion Salad £6.50

(v) Indian Spiced Spinach, Lentil & Cashew Nut

Vegetarian Koftas

Pathia Curry Sauce – Coriander & Red Onion Flatbread - Mint Yoghurt £5.75

(v) Home Made Nachos

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

Home Smoked Trout & 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 – Monterey Jack Cheese –

BBQ Sauce - Tomatoes – Rocket – 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

Pan Roast Lamb Rump

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

(Please allow 25-minute cooking time)

Jerk Spiced Chargrilled Pork Loin Steak

Sweet Potato Wedges - Collard Greens –

Toasted Sweetcorn & Pineapple Salsa £13.50

Chargrilled Marinated Chicken Breast

‘Amatriciana’ Risotto (Tomato, Bacon, Chilli) Rocket & Fennel Salad – Basil Pesto Dressing 12.95

Roasted Pheasant Breast

Wrapped in Bacon - Lyonnais Potatoes - Winter Kale - Cider & Leek Cream Sauce £13.95

Pie of the Day (See board or ask 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 (Please see board for today’s curry)

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)

Tapenade Crusted Hake Loin

Crushed Herb New Potatoes - Chargrilled Courgettes & Fennel – Chorizo, Tomato & Lemon Sauce £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 – Winter 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.

PUDDINGS

St. Clément's (Orange & Lemon) Posset

Shrewsbury Biscuit – Berry Compote £5.75

Tropical Fruit Pavlova

Mango – Pineapple – Kiwi - Chantilly Cream - Toasted Coconut Flakes - Passionfruit Coulis £5.75

Double Chocolate Brownie

Salted Caramel Ice Cream - Candied Pecan Nuts - Chocolate Sauce £5.75

Winter Berry & Apple Crumble

Vanilla Ice Cream or Custard £5.75

Sticky Fig Pudding

Bourbon Butterscotch Sauce - Vanilla Custard £5.75

Belgian Waffle

Bourbon 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 / Salted Caramel / Bubble-Gum / Toffee Fudge / Rum & Raisin / 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

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 £2.50 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) / **Calypso** (Tia Maria)

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