



Local Pub, Locally Sourced, Freshly Made

NIBBLES

Green 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

Pigs In Blankets £4.50

STARTERS

(V) Soup of the Day

Fresh Bloomer £5.95

Duck Liver, Smoked Bacon & Madeira Pate

Cranberry, Tarragon & Orange Compote – Toasted Ciabatta £6.95

Smoked Mackerel & Leek Fishcakes

Horseradish & Lime Mayo – Rocket & Samphire Salad £6.50

(V) Home Made Nachos

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

Haggis, Neeps & Tatties Cake

Thyme Crumb – Crispy Smoked Bacon - Watercress & Spring
Onion Salad – Homemade Whisky Brown Sauce £6.95

(V) Goat's Cheese, Mascarpone & Basil Panna Cotta

Beetroot Relish – Rocket Salad – Toasted Pine nuts –
Herb Crostini £6.75

Crispy Coconut Calamari Rings

Asian Salad – Sweet Chilli, Lime & Coriander Dipping Sauce £6.95

FROM THE GRILL

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

10oz Rump £17.50

8oz Sirloin £17.50

10oz Rib Eye £19.50

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- Green Peppercorn / Red Wine, Button

Onion & Smoked Bacon Sauce / Blue Cheese

£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! £19.50

10 oz Gammon Steak

Free Range Fried Egg- Grilled Pineapple - Handcut Chips –
Garden Peas £12.50 (smaller portion £10.00)

Homemade 8oz Beef Burger - Tomato Relish – Tomatoes

– Lettuce – Red Onions – Coleslaw - Handcut Chips £12.00
(Smaller portion £9.95)

Chicken Burger - BBQ Sauce – Smoked Back Bacon –

Smoked Cheddar -Tomatoes- Lettuce-Red Onions-Coleslaw-Hand
Cut Chips £13.00 (smaller portion £10.95)

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

MAINS

Slow Roasted Belly Pork

Caramelised Red Onion Mash – Roasted Thyme Carrots & Kale –
Cider & Wholegrain Mustard Sauce £13.95

Roast Chicken Supreme 'Coq au Vin'

Champ Mash – Buttered Chantenay Carrots & Green Beans – Red
Wine, Button Onion & Smoked Bacon Sauce £13.95

Crispy Confit Duck Leg

Gooseberry & Smoked Bacon Sauce – Roasted New Potatoes –
Stir Fried Greens £14.95

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

Hand Cut Chips or Mash – Garden Peas - It's big! £13.95

(Smaller Portion £11.95) (Please allow 20 minutes cooking time)

Home Farm Pork Sausages

Buttered Mash Potato –Cider Onion Gravy– Choice of Spiced Red
Cabbage or Peas £11.95 (smaller portion £9.95)

Braised Faggots

Buttered Mash Potato –Cider Onion Gravy– Choice of Spiced Red
Cabbage or Peas £11.95 (smaller portion £9.95)

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

Served with Basmati Rice (Thai curries served with Jasmin Rice)

Chicken £11.95 (Smaller portion £9.00)

King Prawn £12.95 (Smaller portion £9.75)

Vegetable £11.50 (Smaller portion £8.50) (Not always suitable for
vegetarians)

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

FISH

Salmon & Spinach Wellington

Crushed New Potatoes – Green Beans – Dill & Lemon Cream
Sauce £13.95

Beer Battered Cod

Pea Puree – Homemade Tartare Sauce - Handcut Chips £12.95
(Smaller portion £9.95)

Pan Roasted Hake Loin

Linguine Pasta – Arrabbiata sauce – Crispy Kale £14.50

VEGETARIAN

Roasted Pepper, Courgette & Broccoli

Pesto linguini – Crumbled Feta & Herb Crostini's £12.50

Homemade Spicy Falafel Burger

Halloumi- Cumin Yoghurt – Tomatoes – Lettuce- Red Onions –
Coleslaw – Handcut Chips £12.00

(Choice of toppings from the meat burger options)

Wild Mushroom & Sage Risotto

Parmesan Cheese - Pesto Bread – £12.75

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

SIDE ORDERS

Handcut Chips £3.00
Peppercorn / Red Wine, Button Onion & Smoked
Bacon Sauce / Blue Cheese Sauce £2.50
Buttery Mash potatoes £2.50
Side Salad £3.00
Mushrooms £1.50
Bowl of Onion Rings £3.50
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)

Soup & Bread (£4.00)
Burger & Chips
Gammon & Chips
Sausage, Mash & Gravy
Battered Cod Goujons & Chips
Chicken Nuggets & Chips
Penne Pasta with Cheese Sauce & Garlic Bread
Homemade Mini Margherita Pizza & Chips
Beef or Turkey Roast (£1.50 supplement)

All Children's meals are homemade and come with a
choice of
Baked Beans or Garden Peas

If you have any special dietary requirements or allergies, please let us know upon arrival

There are several options which are both gluten free or Vegan friendly and can be easily adjusted to and catered for upon request.

All our dishes are prepared fresh in our kitchen which allows us the flexibility to ensure we can cater to any requirement.

Please speak to a member of staff if you have any questions surrounding any of our dishes

HOMEMADE DESSERTS

Honey Cheesecake

Hazelnut Brittle – Toffee Fudge Ice-Cream £5.95

Belgian Waffle

Homemade Butterscotch Sauce – Clotted Cream Ice Cream £5.50

Sticky Toffee Pudding

Rum Butterscotch Sauce – Milk Ice cream £5.95

(GF) Apple & Blackberry Crumble

Hazelnut Crumb – Vanilla Custard £5.95

Orange & Ginger Trifle

Jamaican Ginger Sponge – Boozy Orange Jelly – Almond Biscuit £5.75

Chocolate & Black Cherry Brownie

Homemade Dark Chocolate Sauce – Milk Ice Cream £5.75

Cheshire Farm Ice Creams with a homemade Shrewsbury biscuit **3 Scoops £5.50 / 2 Scoops £3.70 / 1 Scoop £1.90**

Vanilla / Strawberry / Honeycomb / Bubble-Gum / Banana / Salted Caramel / Clotted Cream / Chocolate / Toffee Fudge / Green Apple Sorbet / Blackcurrant Sorbet

CHEESEBOARD

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

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

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.

LIQUEUR COFFEE'S

Parisienne (Brandy) / **Gaelic** (Scottish Whisky) / **Irish** (Irish whiskey) / **Italian** (Amaretto) / **English** (Gin) / **Calypso** (Tia Maria) / **Seville** (Cointreau)
All £5.00

COFFEE

Cafetiere £2.50 per person

Espresso £1.75

Americano £2.00

Double Espresso / Cappuccino / Latte £2.75

Baileys Hot Chocolate / Latte £5.00

Luxury Hot Chocolate (cream and marshmallows) £3.50

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

Tea / Decaf Tea / Earl Grey / Green / Pepper Mint
£2.25