NIBBLES TO KEEP YOU GOING

(V) (GFR) Mixed Olives - £4.50 Crusty Bread & Oils - £4.50 (Add Olives - £7.95) Garlic Ciabatta Bread - £4.95/ with Cheddar - £5.95

STARTERS

(V)(GFR) Soup of the Day (Please see Blackboards) Fresh Bloomer – £6.50

Salt & Pepper Whitebait

Sriracha Mayonnaise – Spring Onion, Chilli & Rocket Salad – Prawn Crackers - £7.25

Pork & Basil Meatballs

Arrabiatta Sauce – Crusty Ciabatta – Rocket & Olive Salad – Shaved Parmesan - £7.25

(V) Goats Cheese & Walnut Stuffed Peppers

Tomato Cous Cous - Confit Tomatoes - Dressed Rocket - £6.95

(GFR) Prawn Cocktail

Marie Rose Dressing - Baby Gem - Dill Croutons - £6.95

(V) Homemade Nachos

Baked Tortilla Chips – Monterey Jack Cheese – Guacamole – Salsa - Sour Cream – Jalapenos – **Single £7.50 Sharer - £10.95**

FROM THE GRILL

(GFR) Local Chargrilled Steak All served with Tomato

& Rocket Salad – Garlic Mushrooms – Onion Rings – Chips

10oz Rump - £22.95 8oz Sirloin - £21.95

12oz Sirloin - £29.95

20oz Rump - £34.95 - Good to share or for very hungry neonle!

Add Blue Cheese/Creamy Peppercorn Sauce - £3.50

Add Sautéed Garlic King Prawns - £4.95

The Sun Inn Mixed Grill

Rump Steak - Gammon Steak - ½ Chicken Breast - Pork Sausage - Fried Egg - Onion Rings - Garlic Mushrooms - Tomato - Peas - Chips. Ideal for large appetites! - £26.95

(GFR) 10oz Gammon Steak

Free Range Fried Egg - Grilled Pineapple - Chips - Garden Peas - £16.75 (Smaller Portion - £12.75)

(GFR) Homemade 8oz Beef Burger

Tomato Relish – Tomatoes – Baby Gem Lettuce – Red Onions – Coleslaw - Chips - £15.50 (Small Portion - £12.50)

(GFR) Pizzaiola Chicken Burger

Mozzarella – Pepperoni - Baby Gem Lettuce - Coleslaw - Chips - £15.50 (Small Portion - £12.50)

Customise your burger - add Mature Cheddar/

Blue Cheese/Smoked Cheddar/Halloumi Bacon/ Black Pudding/Pineapple

Onion Rings/Mushrooms/ Jalapenos/Fried Egg for £1.25 Each

MAINS

Pie of the Day (Please see Blackboards) Chips or Mash – Garden Peas – Small Portion - £13.95 Large Portion - £17.95 - It is BIG!!!

Bourbon BBQ Beef Brisket Board

Pickled Red Cabbage – Crispy Onions – Corn on the Cob – Fries – Salad - Coleslaw - £19.95

Local Traditional Braised Faggots

Mash Potato – Apple, Cider & Sage Gravy – Choice of Peas or Braised Red Cabbage - One faggot - $\pounds 11.95$ / Two faggots - $\pounds 14.50$

Home Farm's Traditional Sausages

Mash Potato – Apple, Cider & Sage Gravy - Choice of Peas or Braised Red Cabbage - £14.50 (Smaller portion - £11.95)

Chargrilled Chicken & Bacon Caesar Salad

Baby Gem Lettuce – Cherry Tomatoes – Roast New Potatoes – Croutons – Lemon, Garlic & Cracked Black Pepper Dressing - £14.95

(GFR) Curry of the Day (Please see Blackboards)

Chicken - £15.00 (Smaller portion - £11.50)

King Prawn - £16.00 (Smaller portion - £12.50)

Vegetable - £14.50 (Smaller portion - £10.95)

Go 1/2 & 1/2 with Chips & Rice for £2

FISH

Beer Battered Haddock

Pea Puree - Tartar Sauce - Chips - £15.50 (Smaller portion - £12.95)

Chargrilled Tuna

Honey and Soy sauce – Noodles – Asian Slaw – Prawn Crackers - £16.95

(GF) Pan Fried Seabass

Lime and Garlic Crushed New Potatoes – Tomato & Rocket Salad – Jalapeno Mojo Verde -£14.95

VEGETARIAN

(VE) (GFR) Spiced Mexican Bean Burger

Tomato Relish – Lettuce – Tomatoes – Red Onions - Chips - £14.50

(V) Smoked Cheddar, Mushroom & Leek Crumble

Roast New Potatoes – Sugar Snaps & French Beans – Hazelnut Crumble Topping - $\pmb{£}15.50$

(V) Veggie Fish & Chips

Crispy Battered Halloumi - Pea Puree - Tartare Sauce - £14.95 (Small £12.50)

SIDE ORDERS

Chips/Fries/Cajun Spiced Fries - £3.95
Blue Cheese/Creamy Peppercorn Sauce - £3.50
Mash potatoes - £2.50
Side Salad - £3.95
Rocket, Tomato & Parmesan Salad - £3.95
Garlic Mushrooms - £3.50
Bowl of Onion Rings - £3.95
Coleslaw - £3.50
Seasonal Vegetables - £4.50



LITTLE PERSONS MENU - All £6.95

(Suitable for children up to 10 years old)

Free scoop of ice cream for pudding!

- *Served with Chips/Mash & Peas/Beans/Salad
- *Chicken Nuggets
- *Burger
- *Battered Haddock Goujons
- *Gammon
- *Sausage & Gravy
- *(v) Margherita Ciabatta Pizza
- *Pepperoni Ciabatta Pizza + 50p
- (v) Cheesy Pasta & Garlic Bread

Roast Dinner on Sundays! - £7.50

Hot Drinks

Espresso - £2.00

Americano - £3.00

Double Espresso / Cappuccino / Latte / Flat White -

£3.75

Cafetière - £3.50 per person

Hot Chocolate - £3.75

Luxury Hot Chocolate (cream and marshmallows) -

£4.50

Mocha (Hot Chocolate with a shot of Espresso Coffee) -

£4.00

Baileys / Tia Marie Hot Chocolate - £6.00

Pot of Tea (For one) - £3.50/ (For two) £5.50

Speciality Tea - Earl Grey / Peppermint / Green Tea /

Camomile / Chai £3.75

Liqueur Coffees -

Parisienne (Brandy) / Gaelic (Scottish Whisky) /

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

Italian (Disaronno) / English (Gin) / Calypso (Tia

Maria) Russian (Vodka) / Seville (Cointreau) - All £5.95

Ask About our Flavoured Syrups for your Coffee Only 50p

If you have any special dietary requirements or allergies speak to a member of the team who will be happy to help.

(V) – Vegetarian (VE) – Vegan (VER) – Vegan upon Request (GF) – Gluten Free (GFR) – Gluten Free upon Request

HOMEMADE DESSERTS - All £6.95

Warm Belgian Waffle

Chocolate Sauce - Rocky Road Ice Cream

Strawberry Cheesecake

Vanilla Ice Cream - Strawberry Coulis

Lemon Posset

Shrewsbury Biscuit - Clotted Cream - Raspberry Pearls

Rhubarb Eton Mess

Raspberry Coulis - Chantilly Cream - White Chocolate Runouts

Sticky Toffee Roulade

Butterscotch Sauce - Pecan Nuts

Chocolate Fudge Cake

Rocky Road Chunks – Honeycomb Shards – Cheshire Plain Ice Cream

Warm Raspberry Bakewell Tart

Raspberry Coulis - Vanilla Custard

CHESHIRE FARM ICE CREAMS

with a homemade Shrewsbury Biscuit

3 Scoops £5.95 / 2 Scoops £4.50 / 1 Scoop £2.50

Ice Cream - Vanilla / Strawberry/ Chocolate / Toffee Fudge / Bubblegum / Mint Choc Chip / Vegan Raspberry Ripple/ Cherry Crumble / White Chocolate, Raspberry & Oreo

Sorbet - Mango / Raspberry

CHEESEBOARD

Mature Cheddar / Shropshire Blue / Brie Home Made Chutney - Celery - Biscuits 3 Cheeses for £8.50

When you are ready to place your order, please make your way to the bar where a member of our team will take your order for you.

All our dishes are prepared fresh in our kitchen which allows us the flexibility to ensure we can cater to any requirement. A fresh food environment also means that we **do not** offer a 100% guarantee that no trace elements of an allergen may be found in our dishes.

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