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 Cheese - £5.95

STARTERS

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

(GFR) Duck Liver, Smoked Bacon & Marsala

Onion Relish, Thyme Crostini - £7.50

(GFR) Cajun Prawn & Crayfish Salad

Creole Mayo - Roquito Peppers - Diced Apple - Chilli & Lime Dressing - Toasted Peanuts - Paprika Croutons - £7.50

(V) Homemade Nachos

Baked Tortilla Chips - Monterey Jack Cheese - Guacamole -Salsa - Sour Cream - Jalapenos - Single £7.95 Sharer - £11.50

(V) Smoked Cheddar Rarebit On Ciabatta

Cherry Tomato's - Dressed Rocket - Garlic Oil - £7.50

Chicken Ceasar Soft Shell Taco's

Rocket Pesto Parmesan - Gem Lettuce - Crispy Bacon - £7.95

FROM THE GRILL

(GFR) Local Chargrilled Steak All served with Tomato & Rocket Salad - Garlic Mushrooms - Onion Rings - Chips

10oz Rump - £22.95

8oz Sirloin - £22.95

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

Add Blue Cheese/Creamy Peppercorn Sauce -£3.50

Add Sautéed Garlic King Prawns - £4.95

(GFR) The Sun Inn Mixed Grill

Rump Steak - Gammon Steak - 1/2 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)

Sun Inn Fried Chicken Burger

Chips - Gem Lettuce - Coleslaw - Chipotle - £15.50 (Small Portion - £12.50)

Customise your burger - add Monterey Jack Cheese/

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!!!

Traditional Sausages OR Braised Faggots

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

(GFR) Honey & Wholegrain Mustard Glazed **Bacon Chop**

Smoked Cheddar & Chive Sauce - Baked Apple - Black Pudding Mash - Buttered Cabbage - £16.95

Breaded Chicken

Wild Garlic Butter & Cherry Tomato Spaghetti - Shaved Parmesan - Dressed Rocket - £17.95

(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)

(GFR) Baked Cod Loin

Coriander Tortilla Crust - Spicy Bean Jambalaya - Pica De Gallo Salsa - Rocket & Watercress - £17.95

Miso Marinated Salmon Fillet

Sticky Ginger Sauce - Stir-fried Sesame Noodles - Spring Vegetables - Cashew Nuts - Shrimp Crisps - £18.50

VEGETARIAN

(VE) (GFR) Spiced Mexican Bean Burger

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

(V) Veggie Fish & Chips

Pea Puree - Tatare Sauce - £15.50 (Small Portion - £12.95)

(V) Vegan Chilli Con Carne

Cumin Rice - Tortilla Chips - Pica De Gallo Salsa - £15.95

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) - $\mathbf{£4.00}$

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

Guiness Brownie

Guiness Chocolate Sauce - Cheshire Plain Ice Cream

Syrup Sponge

Custard - Cherry Compote

(V) Apple & Seasonal Berry Crumble

Flapjack Crumb - Custard

(GF) Raspberry Bakewell

Raspberry Coulis - Vanilla Ice Cream

Smores Chocolate Fudge Cake

Toasted Marshmallows - Oreo and Raspberry Ice cream – Peanut Butter Sauce

(V) Belgian Waffle

Chocolate Sauce – Bueno Ice Cream

(GFR) Raspberry & Lemon Meringue Sundae

Lemon Curd Ice Cream – Homemade Lemon Curd – Meringue Pieces – Fresh Raspberries – Raspberry Coulis – Chantilly Cream – Candied Lemon Zest

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 / Bubblegum / Mint Choc Chip / Vegan Raspberry Ripple / Honeycomb / White Chocolate, Oreo & Raspberry Ice Cream

Sorbet - Mango / Raspberry / Blackcurrant

CHEESEBOARD

Mature Cheddar / Shropshire Blue / Brie Home Made Chutney – Celery - Biscuits 3 Cheeses for 8.50 3 Cheeses for £8.

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 A

A Fresh Food environment 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.