



Please order at the bar

STARTERS

(V) Homemade soup of the day with fresh bread £4.75

(V) Pancake stuffed with a medley of mushrooms in a creamy garlic and Marsala wine sauce £5.95

Local black pudding wrapped in bacon with ponsch meip potatoes and rich red wine sauce £5.75

Thai marinated king prawns with Asian salad and sweet chilli dressing £5.95

Fresh River Exe mussels, cooked in a white wine cream sauce with fresh herbs served with toasted baguette £5.95

(V) Blue cheese and walnut pate topped with port jelly, served with a candied walnut and poached pear salad & granary toast £5.75

Smooth chicken liver & port pate, toast & red onion marmalade £5.75

Red Thai marinated chicken strips with peanut dipping sauce £5.75

Local chargrilled steak with salad, mushroom, onion rings & handcut chips –

8oz Sirloin £15.95

10oz Rib eye £17.95

20oz Rump £24.95

(Served on a chopping board) with grilled tomato, onion rings, salad & a bowl of chips – good to share (or) for very hungry people!

Add Peppercorn Sauce

The Lowfield Inn mixed grill – rump steak, gammon steak, ½ chicken breast, pork and leek sausage, fried egg, onion rings, mushrooms, peas and handcut chips. Ideal for large appetites! £17.95

8oz homemade beefburger with melted cheese, tomato relish, coleslaw & handcut chips £10.50*

'Montys' ale battered haddock, pea puree, tartare sauce & handcut chips £11.00

(V) Roasted pepper and goat's cheese tart tartin with sweet potato mash and wilted spinach £11.00

Chargrilled 10oz Gammon steak with free range fried egg & pineapple, handcut chips £10.75*

Roast lamb rump (served pink) with parmentier potatoes, braised leeks and a Marsala jus £13.75

Local pork and leek sausages with mashed potato & onion gravy £9.00*

Locally made faggots with mashed potato, peas & onion gravy £9.00*

Cod fillet baked in a bag with fennel, lemon and spinach served with crushed new potatoes and broccoli £12.50

Twice baked belly pork with smoked bacon & mixed bean casserole, creamy mash & broccoli £12.50

Chicken breast stuffed with garlic sausage, served with crushed new potatoes, sautéed vegetables and a rich tomato & red wine sauce £12.50

Pan roasted duck breast (served pink) with a plum sauce, stir fried vegetable noodles & prawn crackers £12.75

Fillet of red snapper roasted with tomatoes, black olives and capers, rosti potato and courgettes & broccoli £13.25

(V) Linguine in a creamy mushroom sauce with wilted spinach, toasted pine nuts & parmesan served with garlic bread £11.00

Creamy coconut curry (mild spiced coconut curry) with chicken (or) king prawns, served with fragrant rice & naan bread £10.50*

SIDE ORDERS

Chips £2.95

New Potatoes £2.50

Side Salad £2.50

Seasonal Vegetables £2.50

Bread Basket £1.50

Coleslaw £1.50

Mixed Olives £2.00

Garlic Ciabatta bread £3.00 / with cheese £3.75

SANDWICHES

Roast beef bap with horseradish mayo & handcut chips £7.50

Roast pork bap with apple sauce & handcut chips £7.50

Minute steak sandwich with caramelized onions, mushrooms & Dijon mayonnaise on ciabatta with handcut chips £8.50

Chicken mayonnaise & crispy bacon on ciabatta £5.95

Pork sausage baguette with caramelized onions & handcut chips £7.50

(v) Welsh cheddar & homemade chutney in ciabatta, granary or white bread £5.50

Fish fingers, shredded iceberg & homemade tartare sauce in a ciabatta served with handcut chips £6.95

Prawns & Marie Rose sauce in granary or white bread £6.25

Warm baguette with brie, crispy bacon & grapes £5.95

* We offer smaller portions of these dishes for those with a smaller appetite and older children at a £2 reduction in price. For even smaller kids, please see the menu on the reverse.

PUDDINGS

Chocolate roulade filled with a roasted pistachio & walnut cream, served with warm chocolate sauce £5.00

Apple crumble served with custard or milk ice cream £5.00

Vanilla crème brûlée £5.00

White & milk chocolate cheesecake served with chocolate sauce £5.00

Warm Belgian waffle with butterscotch sauce (or) chocolate fudge sauce & milk ice cream £5.00

Tangy lemon tart with clotted cream £5.00

ICE CREAMS & SORBETS – (from Dairy Dreams of Churchstoke)

Choose **3 scoops** of the following all served with a homemade Shrewsbury biscuit for £4.50 –

Milk (straight from the cow!) / Chocolate / Strawberry / Raspberry ripple / White mint & choc chip / Rum and Raisin / Cinnamon / Irish Cream
Homemade berry sorbet

CHEESEBOARD

A selection of delicious British cheeses served with celery, biscuits & homemade chutney £6.50

We aim to locally source our food & drink wherever possible and are proud to say we use local suppliers for the vast majority of our needs. Below are is a list of the local suppliers we use:

AR & M Bennet Westbury, Shrops – (Logs & smoking chips)

Banwy Fuels Welshpool, Powys – (Heating oil)

Bloomers Bakery Wem, Shrops. – (Bread)

Budget Gas Telford, Shrops – (LPG cooking gas)

Bratby Gases Shrewsbury, Shrops. – (Cellar gas)

Castell Howell Llanelli, Camathenshire – (Regional food & drink)

Corbetts Butchers Shrewsbury, Shrops. - (Meat, poultry & game)

Dairy Dreams Churchstoke, Powys - (Ice Cream)

Ludlow Brewing Co. Ludlow, Shrops. - (Real Ales)

Kyncrest Wines Hendomen, Powys – (Wholesale drinks, draught local ciders)

Majestic Wine Warehouse Shrewsbury, Shrops. – (Wines)

Monty's Brewery Hendomen, Powys – (Real ales)

Purefry Welshpool, Powys – (Cooking oil)

Rikki Lloyd Butchers Welshpool, Powys – (Meat, poultry, game & pork scratchings)

Rowlands & Co. Shrewsbury, Shrops. – (Local & regional veg)

RT Jones Westbury, Shrops. – (Free range eggs)

Salopian Brewing Co. Shrewsbury, Shrops. – (Real ales)

Serchem Telford, Shrops. – (Cleaning supplies)

Shropshire Cheese Co. Oswestry, Shrops. – (Cheese)

Smart Coffee Co. Chirbury, Shrops. - (Coffee & sugar)

Tanners Wine Merchants Shrewsbury, Shrops. – (Wines & local spirits)

Three Tuns Brewery Bishop's Castle, Shrops. – (Real ales)

The Wood Brewery Craven Arms, Shrops. – (Real ales)

Walker Wines Harmer Hill, Shrops. – (Wines & spirits)

Woodwards Foodservice Montgomery, Shrops. – (Wholesale foods)

COFFEE

Cafetiere / Tea £2.00

Espresso £1.50

Americano £2.00

Double Espresso / Cappuccino / Latte £2.50

Hot Chocolate £2.75

Mocha (Hot chocolate with a shot of espresso coffee) £3.00

Peppermint / Earl Grey / Chamomile Teas £2.00

Liqueur coffees £5.00

PUDDING WINES

Late Harvest Sauvignon Blanc, Conch y Toro (Chile)

- 375ml btl £12.00 – 80ml glass £3.00

(Papaya, peach & honey aromas & honeyed-fruit flavours)

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

- 375ml btl £12.00 – 80ml glass £3.00

(A soft, grapey, aromatic & deliciously sweet)

Kid's menu

All dishes are £5.50 and come with an ice cream for pud!

Soup & bread (£4.00)

Burger & chips

Sausage & mash

Gammon, chips & baked beans

Pasta & tomato sauce

Fish fingers, chips & peas

Chicken nuggets, chips & baked

WINE OF THE MONTH!

Rose

**Pinot Grigio Blush
(Italy)**

light, crisp, dry & refreshing.

(£4.25 175ml /£5.50

250ml/£16.00botte

Red

**Forge Mill (South Africa)
Pinotage**

A medium bodied red.

**We have four tastefully decorated
modern en-suite bedrooms
available upstairs!**

**Twin £85, Double £70, Single £50
including full cooked breakfast**