



NIBBLES TO KEEP YOU GOING

Mixed olives £3.00

Crusty bread, extra virgin olive oil, balsamic vinegar £3.50
(or with **marinated olives** £5.50)

Garlic ciabatta bread £3.95/ **with Cheddar** £4.95

Pesto ciabatta bread £4.95

(V)(GF)Big bowl of poppadum crisps with chutneys
£4.50

STARTERS

(V) Soup of the Day

Fresh bread. £5.50

(V) Homemade Nachos

Spicy tomato salsa, sour cream, jalapenos, cheddar cheese & homemade guacamole. £6.25

(GFR) Duck Liver & Cognac Pâté

Smooth duck liver pâté with homemade chutney, dressed salad & ciabatta toast. £6.75

(V)(GF) Spicy Buffalo Cauliflower

Deep fried cauliflower tossed in homemade hot sauce, with celery sticks & Shropshire blue cheese dip £6.50

(GF)BBQ Chicken Wings

Sticky BBQ sauce, red pepper slaw £6.75

Tandoori Smoked Mackerel

Smoked mackerel marinated in yoghurt, cream & spices. With poppadom crisps, kachumber & mint yoghurt £6.75

(VE, GF) Falafel & Red Pepper Dip

Lightly spiced falafel with roasted sweet potato, chickpeas & red onion. Served with roasted red pepper dip £6.50

Breaded Whitebait

Classic summer dish – crispy whitebait, bread and butter and lemon mayonnaise £6.75

FROM THE GRILL

Local chargrilled steak with rocket & tomato salad, garlic mushrooms, onion rings, handcut chips or French fries

10oz Rump £19.95

8oz Sirloin £19.95

10oz Rib Eye £21.75

20oz Rump £30.95 (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 Battered King Prawns £4.50

Add sauce – Creamy Green Peppercorn/Blue Cheese £3

The Lowfield Inn Mixed Grill

Rump steak, gammon steak, ½ chicken breast, pork sausage, fried egg, onion rings, garlic mushrooms, grilled tomato, peas and handcut chips. Ideal for large appetites! £20.50

10 oz Gammon Steak

Free range fried egg, grilled pineapple, handcut chips, garden peas and chargrilled tomato £13.50 (Smaller Portion £9.50)

Homemade 8oz Beef Burger

Tomato relish, baby gem lettuce, red onions, sliced tomato, coleslaw - handcut chips or fries £12.00 (Smaller portion £9.50)

Crispy Southern Fried Chicken Burger

Sweet chilli mayo, baby gem lettuce, red onions, tomato, coleslaw, handcut chips or fries £12.00 (Smaller portion £9.50)

Customise your burger – add Mature Cheddar;

Shropshire Blue Cheese; Onion Rings; Mushrooms; Fried Egg; Bacon; Smoked Cheddar; Pineapple; Jalapenos, Pepperoni **for**

£1 Each

MAINS

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

Chips or creamy mash and garden peas - It's big! £13.95
(Smaller Portion £11.95) (Please allow 25 minutes cooking time)

Rikki Lloyd's Traditional Braised Faggots

Mash potato, onion gravy, choice of peas or braised red cabbage. £11.95

Rikki Lloyd's Traditional Pork Sausages

Mash potato, onion gravy, choice of peas or braised red cabbage £11.95 (smaller portion £9.50)

Homemade Curry of the Day (check blackboard)

Chicken £11.95 (Smaller portion £9.95)

King Prawn £12.95 (Smaller portion £10.50)

Vegetable £11.95 (Smaller portion £9.95)

(GF) Marinated Pan Roast Duck Breast

Served pink, with dauphinoise potatoes, wilted spinach, tenderstem broccoli, carrot ribbons, red wine sauce and preserved blackberries. £15.50

Chicken Katsu Curry

Crispy breaded chicken breast, Katsu curry sauce, sticky coconut rice, cucumber, carrot ribbons and pickled radish. £14.95

FISH

Beer Battered Cod

Pea puree, tartare Sauce & handcut chips £12.95
(Smaller portion £9.95)

Add chip shop curry sauce, mushy peas &, pickled onions for £3.00

(GF) Pan Fried Seabass Salad

Seabass fillet, pesto oil, roasted red peppers & courgettes. Served with a black olive, tomato, radicchio & rocket salad. £14.50

(GF) Roasted Cod Loin

Cod loin wrapped in serrano ham. Chorizo, white bean & tomato cassoulet, new potatoes, spinach and mojo verde £14.50

VEGETARIAN

(VE)Homemade Vegan Burger

Tomato relish, baby gem lettuce, red onions, sliced tomatoes, dressed slaw, handcut chips or French fries. £12.00

(VE, GF) Falafel & Sweet Potato Salad

Deep fried spiced falafel with roasted sweet potato, chick peas & red onion salad. With red pepper dip & pita bread. £12.75

(V) Asparagus & Goat's Cheese Wellington

Puff pastry with an asparagus, sundried tomato & goat's cheese filling. Served with a roasted root vegetable, spinach & barley salad and beetroot relish. £12.75

(V) Veggie Fish & Chips

Halloumi cheese in crispy beer batter served with pea puree, tartare sauce and hand cut chips. £12.50

LOADED FRIES £3.50

Add as many toppings as you like!

50p each – Mushrooms; Jalapenos; Spicy Tomato Salsa; Guacamole; Mature Cheddar;

£1 each – Bacon; Shropshire Blue Cheese; Mozzarella; Onion Rings; Fried Egg; Pepperoni

£2 each – Grilled Chicken Breast; Blue Cheese sauce; Green Peppercorn sauce; Grilled Haloumi

SIDE ORDERS

Chips/French fries £3.00

Green Peppercorn / Blue Cheese Sauce £3.00

Mash potatoes £2.50

Side Salad £3.00 Garlic Mushrooms £1.50

Bowl of Onion Rings £3.50

Seasonal vegetables £3.00

Coleslaw £1.50

HOMEMADE DESSERTS

(GFR)Ice Creams – (from Dairy Dreams of Churchstoke)
Choose **3 scoops** of the following all served with a homemade Shrewsbury biscuit for £5.50 –
Milk (straight from the cow!) / Chocolate / Strawberry /
White mint & choc chip / Rum and Raisin / Bubblegum /Lemon Sorbet/Caramel Crunch

***With a choice of the above ice creams, pouring cream Or vanilla custard**

Summer Fruit Eton Mess

Crunchy & chewy meringue, Chantilly cream and mixed summer fruits £5.75

Chocolate Orange Paris Brest

Choux pastry filled with orange crème pâtissier and Chantilly cream. Served with chocolate sauce & toasted almonds £5.95

Lemon Crème Brûlée

Smooth lemon crème brûlée with crystallised ginger shortbread £5.75

Dark Chocolate Puddle Pudding*

Melt in the middle chocolate pudding, served warm with chocolate sauce £5.95

Strawberry & Chocolate Cheesecake*

Bourbon biscuit base, creamy strawberry filling & chocolate ganache £5.95

Vegan Meringue with Pear Sorbet

Crushed vegan meringue, homemade pear & red wine sorbet, apricot coulis & toasted pecans £5.95

Affogato

Milk ice cream & fresh espresso. Served with Amaretti biscuits. £3.95 – Add a shot of Disaronno - £1.50

CHEESEBOARD

Mature Cheddar / Shropshire Blue / Brie
Homemade Chutney – Biscuits - Grapes - Celery
£6.75

LITTLE PERSONS MENU

All dishes are £6.50 and come with a **free scoop of ice cream for pudding!**
(Suitable for children up to 10 years old)
Simply Fruity Drink £1.30 –
Orange / Blackcurrant / Apple

Soup & Bread (£4.00)
Burger & Chips*
Gammon & Chips*
Sausage, Mash & Gravy*
Fish Fingers & Chips*
Chicken Nuggets & Chips*
Cheesy Pasta & Garlic Bread
Mini Pepperoni or Margherita (V) Ciabatta
Pizza & Chips
**come with a choice of
Baked Beans or Peas*

COFFEE

Cafetière £3.00 per person

Espresso £2.00

Americano £2.50

Double Espresso / Cappuccino / Latte £3.00

Hot Chocolate £2.75

Baileys Hot Chocolate / Latte £5.25

Luxury Hot Chocolate (cream and marshmallows) £3.50

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

Tea / Decaf Tea / Earl Grey / Pepper Mint / Orange / Camomile / Forest Berries £2.75

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 £5.25

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.

Wines of the Month

Fabio Ceschin Rose Vino Frizzante (It) – A charming rose full of soft raspberry fruit. Light and fresh initially sweet fruited then perfectly balanced with refreshing acidity - **£21.50**

Mas Bucadados (Sp) – Old vine Macabeo with tangy fruity twist - **£18.50, £6.60, £4.60**

Ai Galera – Poetico (Port) – A Rhythmic red **£17.50, £5.60, £4.60**

In these difficult times, despite our best efforts you may have to wait longer for your food. Please be patient, we are pulling out all the stops to be as efficient as possible!