



NIBBLES TO KEEP YOU GOING

Mixed olives £3.50

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

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

STARTERS

(V) Soup of the Day

Fresh bread. £5.75

(V) Homemade Nachos

Spicy tomato salsa, sour cream, jalapenos, cheddar cheese & homemade guacamole. £6.50

(GF) Chicken Satay

Chicken skewers marinated in coconut milk & Asian spices served with jasmine rice and peanut dipping sauce £6.95

(V)(GF) Korean Style Crispy Cauliflower

Crispy cauliflower florets tossed in sticky sweet soy glaze served with a kimchi style salad. £6.75

(GF) Crispy Cod Goujons

Crispy cod goujons in coconut and lime crumb served with a mango and pineapple salsa and a sweet chilli dip £6.95

(GF) Pan Fried Pigeon Breast

Served slightly pink with bubble and squeak, crispy bacon and damson gravy £6.95

(V) Crispy Breaded Smoked Cheese Hashcakes

Crispy breaded smoked cheddar and mozzarella hashcakes served with a romesco sauce and crispy capers £6.75

FROM THE GRILL (GFR)

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

10oz Rump £19.95

8oz Sirloin £19.95

10oz Rib Eye £21.95

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, chicken breast, pork sausage, fried egg, onion rings, garlic mushrooms, grilled tomato, peas and chips. Ideal for large appetites! £21.75

10 oz Gammon Steak

Free range fried egg, grilled pineapple, chips, garden peas and chargrilled tomato £13.75 (Smaller Portion £9.50)

Homemade 8oz Beef Burger

Tomato relish, baby gem lettuce, red onions, sliced tomato, coleslaw - chips or fries £12.50 (Smaller portion £9.50)

Crispy Southern Fried Chicken Burger

Sweet chilli mayo, baby gem lettuce, red onions, tomato, coleslaw, chips or fries £12.50 (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)

Chips or creamy mash and garden peas - It's big! £14.50
(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

(GFR) Local Pork & Leek Sausages - Now available Gluten Free!

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

(GFR)Homemade Curry (check blackboard)

Chicken £11.95 (Smaller portion £9.95)

King Prawn £13.50 (Smaller portion £10.50)

Vegetable £11.95 (Smaller portion £9.95)

(GF) Slow Roasted Belly Pork

Slow roast pork belly with crisp rosti potato, sauteed savoy cabbage, roasted Chantenay carrots and creamy cider & sage sauce £14.95

(GF) Chorizo stuffed Chicken

Ballotine of chicken stuffed with chorizo & sundried tomatoes. Served with smoky bean cassoulet and chilli & lime new potatoes. £14.95

FISH

Beer Battered Cod

Pea puree, tartare sauce & chips £13.50
(Smaller portion £9.95)

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

(GF) Pan Fried Seabass

Seabass fillet with creamy braised fennel, parsley and lemon pesto served with new potatoes, sauteed broad beans, green beans and peas £14.95

(GFR) Classic Seafood Chowder

Smoked haddock, cod, salmon, prawns, bacon and sweetcorn in a creamy broth with crusty bread £14.75

VEGETARIAN

(VE)Homemade Vegan Burger

Tomato relish, baby gem lettuce, red onions, sliced tomatoes, dressed slaw, chips or French fries. £12.50

(V) Goats Cheese Wellington

Goats cheese, beetroot and rosemary wellington served with sauteed greens, roasted new potatoes and red wine gravy £12.95

(V) Wild Mushroom & Chestnut Filo Pie

Wild mushrooms and chestnuts in a rich red wine sauce in crispy filo pastry with dauphinoise potatoes and sauteed greens £13.50

(V) Veggie Fish & Chips

Halloumi cheese in crispy beer batter served with pea puree, tartare sauce and hand cut chips. £12.95

LOADED FRIES £3.50

Add as many toppings as you like!

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

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

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

SIDE ORDERS

Chips/French fries £3.50

Green Peppercorn / Blue Cheese Sauce £3.00

Mash potatoes £2.50 Side Salad £3.50

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
Shortcake biscuit for £5.50 –
Milk (straight from the cow!) / Chocolate / Strawberry /
White mint & choc chip / Rum and Raisin / Bubblegum /Lemon
Sorbet/Elderflower Sorbet/Honeycomb

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

(GF) Cherry & Dark Chocolate Dacquoise

Crunchy almond meringue, with a red cherry filling & chocolate
chip Chantilly with chocolate sauce. £5.95

Sticky Cola & Bourbon Pudding*

Sticky cola & date pudding with a bourbon butterscotch sauce.
£5.95

Apple & Berry Crumble*

Apples & Berries topped with traditional crumble. £5.95

(VE)Vegan Chocolate Brownie

Goosey vegan brownie served with a rich chocolate sauce and
banana (or milk - not vegan) ice cream £5.95

(GFR)Affogato

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

Glazed Orange Tart*

Baked orange tart with a chocolate pastry crust. Served with
chocolate sauce £5.95

(GFR) (V) Lemon Posset

Lemon posset served with a raspberry compote, white
chocolate crumb and a shortbread biscuit £5.95

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.

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

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**

Los Espinos Cabernet Sauvignon (Chilli) – A
rich, fruity character with a soft, cassis laden
plate and hints of spice - **£4.60/£6.50/£18.50**

Le Sautarel (France) – Full of fruit, with
balanced sugars to give a subtle sweetness -
£4.35/£5.85/£16.95

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!