



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
£4.95

STARTERS

(V) Soup of the Day

Fresh bread. £5.95

Homemade Ravioli of the Day

Ask a member of staff for details £6.75

(V) Homemade Nachos

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

(V)(GFR) Spicy Buffalo Cauliflower

Deep fried cauliflower tossed in homemade American hot sauce, with celery sticks and blue cheese dip. £6.25

Salmon & Cod Fishcakes

Salmon & cod fishcakes with homemade lemon aioli, pickled red onion, shredded carrot and baby gem lettuce.

(GFR) Trio of Pork Terrine

Pork belly & ham hock terrine wrapped in smoked bacon, with piccalilli, dressed leaves and focaccia bread. £6.75

Braised Beef Potato Croquettes

Slowly braised beef in crispy breadcrumbs. Served with rich red wine sauce, pickled red cabbage and herb oil. £6.75

(VE) Falafel & Red Pepper Dip

Deep fried spiced falafel with roasted sweet potato, chick peas and red onion. Served with red pepper dip. £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** £5.50

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)

Southern Fried Buttermilk Chicken Burger

Smoky BBQ sauce, 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; Gherkins

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 20 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, red wine sauce, 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) Sticky Fig Belly Pork

Pressed belly pork in a sticky fig & rosemary sauce. With wholegrain mustard mash, garden peas, braised savoy cabbage with sage butter and crispy crackling £13.95

(GF) Pan Roasted Duck Breast

Served pink, with dauphinoise potatoes, creamy spinach, tenderstem broccoli, Chantenay carrots and sweet potato crisps £15.50

Homemade Chicken Kiev

Breaded chicken breast with a garlic & herb butter. Served with caramelised onion mash, fine beans, Chantenay carrots and pickled red onion £14.95

FISH

Beer Battered Cod

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

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

(GF) Pan Fried Seabass

Seabass fillet with prawn & white wine sauce. Served with herb parmentier potatoes & buttered greens £14.50

(GF) Roasted Cod Loin

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

VEGETARIAN

(VE)Homemade Vegan Burger

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

(VE) Falafel & Sweet Potato Salad

Deep fried spiced falafel with roasted sweet potato, chickpea & red onion salad. With red pepper dip & pita bread £12.50

(V) Asparagus & Goat's Cheese Frittata

Free range egg frittata. Served with a roasted root vegetable, spinach & barley salad. Topped with 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

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**

Baked Alaska

Vanilla sponge cake, chocolate & almond crumb, fruit coulis and milk ice cream in Italian meringue. Served with chocolate sauce £5.75

Apple & Raisin Strudel*

Crisp filo pastry with a spiced apple & raisin filling £5.75

Rich Mocha Torte

Biscuit base, creamy chocolate & coffee filling and homemade cherry swirl ice cream £5.95

Lemon Crème Brulee

Smooth lemon crème brulee, candied lemon & crystallised ginger shortbread £5.95

Salted Caramel Treacle Tart*

Sweet bran pastry, treacle tart made with brown butter £5.95

White Chocolate & Pecan Brownie*

Warm white chocolate & pecan brownie and fruit coulis £5.95

Vegan Meringue & Pear Sorbet

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

Afrogatto

Milk ice cream and a shot of hot fresh espresso. Served with Amaretti biscuits £3.95 – Add a shot of Disaronno - £2.50

CHEESEBOARD

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

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.

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

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**

Les Vigneron – Grenache Pinot Noir(Fr) – Black juicy fruits and white pepper - **£18.50, £6.60, £4.60**

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!